



Camp Kawartha

Outdoor Education Centre • Environment Centre • Summer Camp • Facility Rentals

Main Office: 1010 Birchview Road, Douro-Dummer, ON K0L 2H0

Phone: 705-652-3860 Fax: 705-652-1500

Email: info@campkawartha.ca Website: www.campkawartha.ca

Cook Team Leader

Summer Contract, June 21 - August 30, 2017

Terms: Seasonal, Full Time, 5 days on/ 2 days off

Rate: Between \$15-\$16/hour depending on qualifications and experience

Education: Completion of high school, some college or vocational training

Experience: 2 to 4 years experience in a kitchen environment

Anyone interested in applying as a part of our cooking team for Camp Kawartha must have experience in cooking balanced menu for large groups including individuals that are vegetarian, vegan, lactose free, gluten free and nut free. Camp Kawartha also prides itself on having an onsite teaching garden and greenhouse.

Job requirements:

- Willing to be a member of a dynamic cooking team delivering nutritious and well balanced meals for up to 200 staff and campers 3 times a day.
- Willingness to work long hours as part of a camp setting
- Willing to participate in all training programs required for this position
- Adhere to our camp policies and regulations
- Demonstrated ability to work & lead others in a team atmosphere.
- Has an environmental outlook on food
- Employment from Wed. June 21 – Wed. August 30
- Current throughout employment period:
 - Safe Food Handling Certificate.
 - Standard First Aid including CPR C.
 - Criminal Records Check
- **This position requires someone who strives for quality and excellence, is patient, a problem solver, creative, loves children and has a good sense of humour.**

Responsible to: Kitchen Manager, Head Cook

Primary Responsibilities:

In consultation with the Kitchen Manager and Head Cook coordinates a smooth, safe, hygienic, healthy, and nurturing environment for the kitchen staff including...

- Cooking nutritious meals to campers and staff and ensure they are being provided with well-balanced meals and snacks throughout the day.
- Has a strong understanding of nutrition, cooking recipes and dietary restrictions.
- Leads kitchen team in preparation of meals and cleaning practices. Formulates plans and division of work, and ensure that assistance for all components of work are implemented, Anticipate shifts in workload according to members' schedules.
- Insures meals are on time, ample food is prepared, and anticipates the menu workload for the day and beyond.



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- Insures the kitchen is running smoothly. Establishes a positive relationship with Kitchen Team. Works with the Kitchen Manager and Head Cook in meeting regularly with kitchen staff team to anticipate and deal proactively with problems
- Researches new menu ideas and food practices that ensures healthy eating.
- Oversee the implementation of food practices relevant to the dietary restrictions and allergies within the camp population.
- Supports implementation of the summer tripping menus and distributing the proper food sources to tripping. Prepares meals (picnics) for groups that go off-site.
- Supports practices to ensure minimal stale dated food is in inventory. Develops appropriate disposal practices should there be items in this category and ensure that the products are not being served to campers.
- Coordinates regular inventories of kitchen to ensure effective ordering.
- Fosters a positive and nurturing environment between kitchen and summer staff and campers.
- Supports the implementation of inventory controls to ensure that all food supplies are available for the provision of meals and minimal food wastage is incurred.
- Meets regularly with Kitchen Manager and Head Cook to ensure kitchen schedule and menu is agreeable with campers and staff. Anticipates fluctuating camp numbers.
- Incorporates food from the garden into meals.
- Supports kitchen in after-hours in supplying, and coordination of evening snack.
- Implements all safety procedures in kitchen. Monitors safety in kitchen and recommend changes
- Empowers and guides kitchen staff in creating a positive camp experience
- Provides leadership and acts as a role model for camp staff and campers
- Enforces Camp Policies and Procedures

Authority:

- Discipline of kitchen staff for minor incidences

Credentials:

- Must have clear Criminal Record/Vulnerable Sector check to work near children.
 - Standard First Aid & CPR
 - Food Handler Certificate
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Please apply to this job by emailing resume and cover letter to:

Adam Strasberg, Summer Camp Director

adam@campkawartha.ca

No Phone Calls Please. Only those selected for an interview will be contacted