Job Opportunity

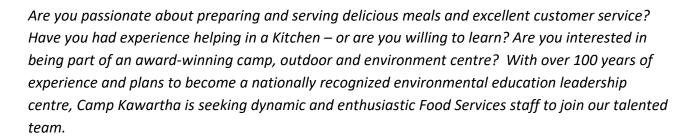
CAMP KAWARTHA KITCHEN HELPER

JOB POSTING

Rate of Pay: \$17 per hour Starting as soon as possible.

Position Length: 35 hours per week or more

Please submit your resume, cover letter and references as soon as possible to: jacob@campkawartha.ca



If you answered yes... then this could be just what you are looking for!

Job Overview:

Kitchen Helper

Purpose of the Position

- · Assists in the smooth and efficient operation of the kitchen during each shift
- Assists in the delivery of well-balanced, nutritious, appealing meals and snacks for campers, students, staff and associated program participants.
- Assists in implementing Camp Kawartha's Food Philosophy
- Works with the Food Services Manager to ensure all Health and Safety Standards for kitchen and kitchen preparation, including those outlined by the Ontario Camping Association and the Public Health Department are fully complied with.

Scope of the Position

 Works under the Food Services Manager to order food, prepare and maintain food inventories and provides nutritious and meals and snacks for all applicable Summer Camp, Outdoor Education and Weekend Rental clients.

Primary Duties & Responsibilities



- Under the guidance of the Food Services Manager, the Kitchen Helper follows a comprehensive menu plan for visiting students, camper and groups. The menu follows Canada Food Guide and OCA standards
- Assists with food preparation, washing dishes, cleaning pots and ensuring the kitchen remains clean and hygienic
- Helps to ensure that the kitchen operates under all applicable food safety standards. Is aware of and follows OCA kitchen and food related guidelines
- Helps to ensure that the kitchen operates under a nut safe environment. Offers alternatives to staff, campers, students, parents, teachers and visitors with food allergies.

Qualifications

- Knowledge of and acute sensitivity the dangerous implications of food allergies
- Demonstrated understanding of the principles of preparing healthy, local and sustainable food for children and adults.
- Willing to adhere to and champion our Food Services philosophy.
- Exhibits initiative and self-direction, solid organizational skills and well developed interpersonal skills
- Ability to supervise, prepare schedules, keep inventories and work within an approved budget

Work Conditions & Physical Capabilities

- Able to work long hours, in a challenging and demanding environment. Work is time centered.
- Is positive, courteous and helpful to all; staff, students, teachers, parents, campers and participants. Encourages a cheerful and supportive environment among all kitchen staff

Camp Kawartha is committed to providing accommodations for persons with disabilities. The Camp will provide support in its recruitment processes to applicants with disabilities, including accommodation that takes into account an applicant's accessibility needs.

Camp Kawartha is an equal opportunity employer. We celebrate the diversity of our camp community including differences in race, colour, religion, national or ethnic origin, gender, sexual orientation, and gender identity. We welcome candidates representing such diversity.

Located on 185 acres of land, nested in the heart of the Kawartha's, with straw bale buildings, lakefront and 6.3 kilometers of beautiful hiking trials, Camp Kawartha is a magical place to work. As a not-for-profit charity, Camp Kawartha creates a warm and nurturing community that helps children discover the best in themselves, while they learn to appreciate and value the natural world around them.

Thanks to all those who apply but only those selected for an interview will be contacted