

The Assistant Cook is responsible to the Cook and provides assistance with:

- Planning & implementing nutritional meals for approximately 75 staff and campers;
- Ordering groceries and kitchen supplies;
- Preparing all meals and snacks each day on schedule;
- Preparing and cleaning the kitchen for camp – the kitchen area and equipment will be kept in a clean and orderly manner while maintaining provincial health standards;
- Providing supervised programs for campers in the kitchen;

The Assistant Cook must also be:

- Knowledgeable of allergies and/or dietary needs that must be accommodated for each camp;
- Familiar with camp emergency procedures, respecting and complying with all camp policies and procedures;
- Directly responsible to the Cook, and ultimately the Camp Director;

The Assistant Cook is required to live on site unless previous arrangements are made with the director.

This position is deemed to be a 3A level of Risk Assessment with limited responsibility and authority for the safety of campers, staff and facility. The Assistant cook is required to provide a current criminal record check as well as maintain current first aid certification (this may be provided at a nominal fee otherwise).