

Cook

The duties of the cook include the ability to:

- Plan & implement nutritional meals following Canada's Food Guide
- Show flexibility in meal planning to reflect the theme of camps
- Provide food for camps as large as approximately 75 persons
- Consult with the Camp Director and First Aid Provider to be familiar with any allergies or dietary needs that must be accommodated for
- Order groceries and kitchen supplies and preparing all meals and snacks each day, following a strict schedule
- Prepare and clean the kitchen for the beginning of camp season and clean out the kitchen after camps have ended
- Keep kitchen area and equipment in a clean and orderly manner while maintaining provincial health standards
- In consultation with the Program Coordinator, provide supervised programs for camps in the kitchen.

The Cook must be familiar with camp emergency procedures, and will respect and comply with all camp policies and procedures. The Cook is required to live on site unless other arrangements have been made prior to the beginning of camp. The Cook is directly responsible to the Camp Director. This job is deemed to be a level 3A risk assessment, with limited level of responsibility and authority for the safety of staff, campers and facility.