



JOB DESCRIPTION CAMP COOK

QUALIFICATIONS

- Must be at least 18 years of age
- Experience in cooking for large numbers
- Experience in cooking for special populations and special diets
- Must provide own transportation
- Current Cook Trade Certification and/or Canada Food Safe Certificate

RESPONSIBLE TO

- Camp Director

GENERAL RESPONSIBILITIES

- To provide fun, healthy meals and snacks to campers and staff while summer camps are in session.
- Grocery shopping for above

SPECIFIC DUTIES

- Prepare menu, in conjunction with Medic and other staff on a weekly basis, always keeping special diets and allergies in mind.
- Shop for groceries on a weekly basis.
- Responsible to ensure that grocery costs are kept at a minimum (\$7/camper/day is optimum).
- Ensure that meals and snacks are ready on time.
- Attend to the dietary needs of any campers/staff who require special diets
- Responsible to ensure that Alberta Health Standards are being met and liaise with the local Health Inspector when required.
- Overall operation, maintenance and cleanliness of the camp kitchen throughout the summer
- Baking of snacks, etc. when time allows to assist in keeping costs down
- Other duties as required