



Food Services Team Members

Qualifications

- Ideally completed at least two years of post-secondary education
- Experience in cooking for large numbers
- Experience in cooking for special populations and special diets
- Must be able to provide own transportation
- Current Cook Trade Certification and/or Canada Food Safe Certification
- Have valid Standard First Aid and CPR-C Certificates, or willing to obtain
- Clear Criminal Record Check, with Vulnerable Persons Search
- Clear Child Welfare Check

General Responsibilities

- To provide fun, healthy meals and snacks to campers and staff while summer camps are in session.
- Maintaining Inventory of our pantry, fridge and freezers
- Grocery shopping and/or ordering for above
- Work as a member a functional Kitchen staff team

Specific Duties

- Plan, prepare and maintain a two-week rotational menu, in conjunction with the Camp Director; always keeping special diets and allergies in mind.
- Responsible for ensuring that grocery costs are kept within budget.
- Ensure that meals and snacks are ready in a timely manner.
- Attend to the dietary needs of any campers/staff who require special diets
- Responsible for ensuring 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
- These are not the only duties to be performed. Some duties may be reassigned and other duties may be assigned as required.

Date of Contract: Approx. early June through end of August 2020, Hours in May are available based on group bookings and need.

Details: Full and Part time positions available, \$15 per hour, 20 - 40 hours per week.