



## Food Services Team Members

### Qualifications

- Experience in cooking for large numbers
- Must be able to provide own transportation (if not living onsite)
- 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 (for Alberta Residents)

### Ideally

- Completed at least two years of post-secondary education
- Experience in cooking for special populations and special diets

### General Responsibilities

- To provide fun, healthy meals and snacks for 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:** Positions starting May 1 to end of August 2024

**Details:** Full and Part-time positions available, \$15-\$20 per hour, 20 to 40 hours/week. Plus, meals. Onsite Accommodation may be available if required

Ideally candidates will qualify for the Canada Summer Jobs Grant program

**To apply:** go to <https://camptamarack.ca/get-involved/employment/>

