



## Head Cook

### Qualifications

- Must be at least 21 years of age
- Experience in cooking for large numbers up to 100 people
- Experience in cooking for special populations and special diets
- Must provide own transportation
- Current Cook Trade Certification and/or Canada Food Safe Certificate
- Current Food Allergy 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 (Alberta Residents Only)

### General Responsibilities

- To provide fun, healthy meals and snacks for campers and staff while summer camps are in session.
- Grocery shopping and/or ordering for above
- Maintain a functional Kitchen staff team

### Specific Duties

- Plan and prepare a bi-weekly rotational menu, in conjunction with Camp Director; always keeping special diets and allergies in mind.
- Shop and/or order groceries on a weekly basis.
- Responsible to ensure that grocery costs are kept within budget.
- 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
- 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:** April 29th through end of August 2023

**Wage:** \$20 - \$24 per hour up to 40 hours per week.