

ASSISANT COOK Minimum age 16

- to assist cook with meal preparation, service, and clean up. Also assist with other aspects of the camp when required. Be a responsible role model.
- CPR and Standard First aid required
- Level 2 (enhanced) Police Reference Check that has been issued within nine months of commencement of employment.

ASSISTANT COOK: DUTIES

1. Participate in all aspects of pre-camp training and leadership orientation.
2. Assists with food planning, preparation, cooking and serving, clean-up and duties as assigned by head cook.
3. Assists with the receipt of foods and food storage.
4. Helps to maintain health and safety conditions in the kitchen at all times as required by the Ministry of Health:
 - Regular cleaning of utensils, preparation/serving ware, dishes.
 - Cleaning of appliances, toaster, dishwasher, counters, sinks and cupboards.
 - Sweeping and mopping of all kitchen and dining room floor as instructed
 - Maintains neat and clean personal appearance at all times, with hair appropriately covered
 - Wear closed toe and heel foot ware at all times
5. Works with the cook in the preparation of foods for cookouts, snacks, and out-tripping canoe trips.
6. Participates in other facets of camp life as time and schedule permits which may include, sleep in cabin as needed to assist other camp staff. Be part of the rotation for night watch and day supervision rotations and where needed. Work with the other staff as required or any other duties as assigned by the Camp Director or designated person in charge.
7. Be available to share areas of interest or specialization with staff and campers on theme days or other special days.

Expect: Fast pace environment, long hours, continuous standing, bending, squatting, lifting, extreme hot temperatures, exposure to cleaning products, a potential for burns or slippery conditions.

What you can expect from us: Group Staff Training in camp skills, skilled instruction in the culinary field, proper/safe use of sharp knives and appliances, kitchen hygiene skills, learned healthy menu planning, rest breaks between food prep times, chances to join in with the entire camp for experience with the campers and staff bonding.