



On Picturesque East Shore Pigeon Lake, Alberta

Hiring Summer Camp Head Cook

(June [date to be determined] – August 23)

Are you interested in spending your summer out at Pigeon Lake? Do you have a passion for camp, cooking healthy kid-friendly meals, kids and youth? Apply for our Head Cook position at Mulhurst Camp!

Reporting to the Summer Program Lead, you will provide leadership in food safety and be responsible for the planning and preparation of healthy, enjoyable meals and snacks daily for campers, staff, Leaders in Training and other volunteers.

Key Job Responsibilities Include:

- plan and prepare healthy meals and snacks; digitally record all menu plans and food lists
- complete food orders for each week of programming within budget
- accommodate all dietary restrictions and allergies
- handle equipment and follow proper cleaning and food safety procedures
- teach, instruct and supervise kitchen Leaders in Training and children during "chore time"
- maintain environmentally sustainable food practices in daily work and include practices in weekly instruction for children
- attend staff training sessions
- foster effective collaboration with kitchen help and others
- assist and/or lead with chores and daily activities as directed by the Summer Program Lead
- meet daily to review daily schedules, prioritize work and address program needs

Qualifications & Requirements

A minimum of one year of post secondary education in a relevant field of study OR

An equivalent number of years in foods and food preparation-related work activity

Valid Food Safety Certificate

Experience in outdoor camp ministry; experience with children, youth, and families is an asset

Current First Aid Certification and Police Information Check (Vulnerable Sector)

Compensation

Pay is \$700 - \$750/week (commensurate with experience)

Room and board (Sunday-Thursday nights) for the summer at an amazing camp

Excellent leadership experience and opportunity for great references