

Cook- Coat

Job Purpose: To ensure that the kitchen meets health and safety standards and to ensure that campers have great food

Key Responsibilities and Accountabilities

Based at Coat Creek
Position reports to Site Director

Key Responsibilities and Accountabilities

- Plan menu and shop for each camp
- Prepare and serve meals to campers
- Investigate camper allergies and serve food appropriately
- Maintain expectations of staff in kitchen
- Maintain the cleanliness of the kitchen
- Keep records of health and safety activities like temperature records
- Lead daily devotionals for staff as required
- Participate in general camp program as required
- Involve volunteers who help in kitchen
- Help with camp chores
- Cabin lead/tent lead

Qualifications:

- Food safe certificate
- Experience menu planning
- Experience in an industrial kitchen