

Job Status: Full-time, regular

Job Team: Pioneer Camp Ontario

Ministry: Camp

Food Services Manager

Purpose: This person will give leadership and take responsibility for all areas of food service at Pioneer Camp Ontario. Pioneer Camp Ontario operates four commercial kitchens each summer and two commercial kitchens during the other seasons. As a mature follower of Jesus, the incumbent sets the tone for innovation and servant leadership.

The food service manager's overall mandate is to plan and operate himself or herself, the facilities and food service in a manner that is consistent with Pioneer's/InterVarsity Christian Fellowship's core purposes and values. The Food Services Manager is responsible for the planning and oversight of staffing, operation, training, budgeting, and safe operation of the kitchens and all areas of food service. All menus, food and service will be relevant to emerging needs of guests, staff, and volunteers.

Key Responsibilities:

- Promote professional work habits that will develop the respect of staff, and will create return business from guests
- Adhere to sanitation and food preparation standards as outlined by the health inspector
- Train kitchen staff in areas of professional development
- Work with the kitchen staff and summer support staff to prepare meals
- Responsible for the hiring and scheduling of year-round kitchen staff while working within the kitchen payroll budget
- Menu planning for all areas (Summer, Spring and Fall, Event, Out-tripping)
- Responsible to accommodate those with dietary restrictions/allergies and ethnic diversity in menu planning
- Responsible for food ordering to ensure the highest quality and variety while working within the established budget

Key Outcomes:

- Increased relationship between Program and Food Service staff
- Food Budget controlled and forecasted to keep Camp Directors aware of any major fluctuations
- Quality Service
- Increased guest group and camper satisfaction
- Assisting in funding Kitchen Needs
- Kitchen staff are made aware of risk management policies and act on them to insure camp/kitchen is a safe place
- Strong volunteer retention

Key Qualifications:

- Personal relationship with Jesus Christ and evidence of growth as a disciple
- Excellent Communication Skills
 - Conflict management
 - Working collaboratively

- Demonstrated abilities to supervise others
- Project Management Skills
- Advanced computers skills: ease in learning and using computer applications; working effectively
- 2 years related experience in an institutional setting
- Post secondary Food service Training (Hospitality Management/Cook preferred)
- Food Handlers Certification
- Ability to lift 50lbs. (22.7kg)
- Flexibility to work irregular and extended hours is required.

To view the full job description with complete responsibilities and qualifications [click here](#)

Interested applicants are invited to email a resume and cover letter to Laurie Robb, Manager of Administration lrobb@pioneercamp.ca

Employment is conditional upon a clear police reference check. The successful candidate must be able to affirm InterVarsity's Code of Conduct and Statement of Faith Agreement. We welcome and encourage applications from people with disabilities.

Accommodations are available on request for candidates taking part in all aspects of the selection process. We thank all applicants for their interest, however only those candidates selected to move forward in the recruitment process will be contacted.