Position Title: Head Cook

In alignment with InterVarsity's mission to inspire and equip emerging generations to **encounter** Jesus, **cultivate** Christ-centred faith, and **radiate** the transforming love of God in Canada and the world, the purpose of the Head Cook role is to provide a quality food service experience for our campers, guests and staff to enable this mission.

The Head Cook is responsible for all aspects of running a kitchen including meal planning and preparation, kitchen cleanliness, guest interactions, inventory and supervision of both kitchen volunteers and colleagues.

This role reports to the Food Service Manager.
Internal relationships include camp staff and other InterVarsity staff.
External relationships include vendors and suppliers, and volunteers.

Key Responsibilities:

1. Personal Development & Spiritual Growth
   - ❑ Be a growing and developing disciple of Christ
   - ❑ Participate (or lead when necessary) in staff Bible Study
2. General
   - ❑ Lead and direct the kitchen team at your site
   - ❑ Develop areas of expertise related to the job assignment
   - ❑ Work with the Food Service Manager to provide quality food service and daily leadership of the kitchen
   - ❑ Summer rotating menu planning as well as daily task lists and assignments
   - ❑ Receive and put away deliveries and keep fridge and freezer organized and tidy
   - ❑ Manage inventory and product to minimize waste and ensure food safety
   - ❑ Adhere to sanitation standards as outlined by the Public Health Department and the Occupational Health and Safety Act
   - ❑ Ensure a safe work environment for yourself and all employees by upholding and demonstarting safety rules and regulations
   - ❑ Provide caring customer service that is Christ centered
   - ❑ Be attentive to the needs of the dining room
   - ❑ Remain calm in hectic circumstances and be able to provide professional guidance to the team during those times
   - ❑ Care for special dietary needs and ensure safe food practices to avoid cross contamination of allergens
   - ❑ Build relationships with your team, working to encourage, train, and give opportunity to volunteers and staff to learn and enjoy serving together on the culinary ministry team
   - ❑ Build a relationship of mutual respect and cooperation between the culinary and program staff

3. Personal
    - ❑ Manager of self and others e.g. punctual and good boundaries
    - ❑ Keen sense of taste and smell
    - ❑ Excellent hand-eye co-ordination
    - ❑ Good arithmetic skills
    - ❑ Memory for details
    - ❑ Creative
    - ❑ Communication and interpersonal skills
    - ❑ Be part of building the sense of team and community

Key Outcomes

- ❑ Work well with other staff
- ❑ Satisfied guests
- ❑ Quality service
- ❑ Meet PHD and OHSA standards
- ❑ Returning guests

Qualifications

- ❑ Current Food Handler certificate
- ❑ Current student or graduate of culinary program
- ❑ 2 years' experience in equivalent role
- ❑ Ability to lift 50lbs
- ❑ Ability to be active on a team for organizational effectiveness
- ❑ Standard First Aid/Basic CPR

In year-round culinary ministry at Ontario Pioneer Camp, we see each season busy in different ways. In the off- season (September – May, the kitchens cater to group books. Transitioning to summer means we work together to open our kitchens around the lake in preparation for Summer Camp season. In summer, our teams grow to include short term volunteers and culinary students. What an opportunity to serve together the mission of InterVarsity here at camp! We are excited for you to join our team.

Salary Scale Level: 6