



It starts with Scouts.

# Job Ad

## Summer Camp COOK

Want to change the world? At Scouts Canada our Vision is “Canadian youth making a meaningful contribution to creating a better world”. We need passionate people who share our Mission to develop well rounded youth better prepared for success in the world. Do you think you have what it takes to become our next Summer Camp Cook? If you answered yes we want to hear from you!

Reporting directly to the Camp Director, the successful candidate will be responsible for the health and safety within the kitchen. Directing a small staff to assist with the preparation and serving of all meals. Staying within a budget to establish the weekly food order. Coordinating and assisting with the cleaning needs for the kitchen. Some previous cooking experience is necessary and Food Safe Certification is required. The successful applicant will also be required to complete the Scouts Canada Screening and Training requirements.

### **Specifically, you will be responsible for:**

- The safety and well-being of all staff and volunteers in the kitchen area.
- Ensuring proper food-safe practices are followed.
- Preparation of all meals & snacks.
- Coordinating the serving of all meals.
- Establishing the weekly food order and keeping us within our food budget.
- Maintaining accurate records of Food and supplies ordered.
- Receiving and checking the accuracy of the food order.
- Scheduling and supervising the kitchen assistants.
- Assisting with other camp duties as needed.

### **Education, Experience & Skills**

- Applications will be accepted from individuals with a strong interest in cooking:
- Food Safe Certificate
- Strong Interpersonal and Group Management Skills
- Ability to work within a Team Environment
- Enthusiastic and energetic
- Valid Police Record Check and vulnerable Sector Search (not applicable to applicants under the age of 18)
- Successful applicant will be required to complete the Scouts Canada Screening and Training requirements.
- Valid First Aid Certification
- experience working with children would be an asset
- Familiarity with kitchen equipment and processes



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## Working Conditions

- A fun, team atmosphere
- Work is in an indoor kitchen environment in a residential youth camp setting
- Most work is deadline driven
- Must role model values of Scouts Canada including Child and Youth Safety
- PRC (Police Record Check) and VSS (Vulnerable Sector Check) required
- The workload will be a shared responsibility amongst the kitchen team

If this role excites you, we want to hear from you! Please take the time to tell us about yourself in a cover letter — we want to hear your story — your background, your accomplishments, and why this role is a good fit with your future career aspirations. We want to learn about you!

This is a contract position and a total salary will be established for the contract period. Please email your cover letter and resume to:

Jim Bryce [jsbryce@shaw.ca](mailto:jsbryce@shaw.ca)

~ Closing date for resumes is April 26, 2019 ~

Scouts Canada thanks you for taking the time to consider this position. Please understand that only individuals chosen for an interview will be contacted.

Scouts Canada encourages applications from all qualified candidates and has a great record of accommodating persons with disabilities. Contact Human Resources at 613-224-5134 ex 252 if you need accommodation at any stage of the application process or want more information on our accommodation policies.



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