



Summer Kitchen Staff

"In response to God who loves and calls us, Camp Squeah provides a place of refuge in a natural setting where people of all ages can build relationships, grow and be nurtured."

Job Title: Summer Kitchen Staff

Supervisor/Mentor: Food Services Manager / Head Cook / Assistant Cook

Supervising/Mentoring:

Commitment: 9 Weeks

Position Type: Volunteer – Summer Kitchen Team (May be eligible for bursary or Canada Summer Jobs grant)

Position Overview:

The Summer Kitchen Staff position includes duties in the kitchen and dining room, including meal prep, food service, kitchen cleanup, and washing dishes. The Kitchen Staff will be responsible for the safe handling and preparation of food, following the direction of the kitchen shift supervisor. The Kitchen Staff must possess a desire to learn skills, communicate well and work efficiently independently. He or she must have the ability to handle challenges, deadlines, and co-operative assignments. All summer support roles include the expectation of attending and helping with all-camp programming. This may also include the opportunity to live in a cabin, working alongside a Cabin Leader to supervise summer campers.

General Responsibilities:

- Facilitate safe food preparation and enjoyable food service for campers and staff.
- Maintain a clean work environment.
- Report to the active shift supervisor and fulfill assigned tasks.
- Assist with leading general Support Staff and Weekly Volunteers in their kitchen assignments.
- Follow all safety procedures in the use of kitchen appliances and tools.
- Follow all Food Safe guidelines in the preparation and storage of food items.
- Report any incidents to the Head Cook and the Food Services Manager.
- Engage in and support all other areas of camp programming.
- When assigned, live in a cabin to support a Cabin Leader with their campers for the camper week.

Required Qualifications and Skills:

- Minimum 17 years of age.
- A heart for serving and a passion for food and cooking.
- Food Safe certifications preferred
- First Aid certification considered an asset.
- Knowledge of food allergies and dietary concerns is an asset.
- Utilize strong verbal communication skills.
- Well organized and detail oriented, capable of carrying out varied tasks.
- Attentive to safety procedures for self and others.
- Be actively pursuing a deepening relationship with God.
- Capable of physical, sometimes strenuous, activity in the outdoors, under all weather conditions.
- Able to live in close quarters with others.
- Willing to learn, and actively participate in other areas of summer ministry as required.

Supervision and Mentoring Plan:

The Summer Kitchen Staff will be supervised by the Head Cook and Food Services Manager. Regular supervision will be maintained to ensure that all critical information is shared between parties. In addition, the Food Services Manager will ensure that the Summer Kitchen Staff receives all practical support and supplies. The Summer Program Director and Assistant Summer Program Director will also be available on call at all times for any questions or immediate concerns regarding additional program involvement and community living expectations.

Recommendation will be that the Head Cook or an Assistant Cook will provide mentoring for the Summer Kitchen Staff; however, he or she may choose to be mentored instead by any member of the Summer Leadership Team. The mentor will meet as desired, up to once a week, one-on-one with the Summer Kitchen Staff to provide personal mentoring, with the aim of creating avenues of personal growth, support, encouragement and challenge. The mentor will also provide feedback and recommendations on engagement with camp community members to foster relationship and personal growth. The aim will be to ensure that the Summer Kitchen Staff is able to support safe and timely food service, along with opportunities for skills growth and summer camp program engagement. One goal setting meeting and two reviews will be conducted with the mentor to help the Summer Kitchen Staff reflect on personal growth and learning areas through the term.