

One Hope Canada Ministries

Stoney Lake Bible Camp

Job Description for Head Cook:

Brief description:

The Head Cook will be responsible to make sure that the kitchen is ready to operate by the beginning of May. They will be responsible to oversee the kitchen helpers for the summer. You will need to have your Safe Food Handling course.

Tasks

- Cook for school rentals
- Meal prep
- Oversee the menu for the weeks of camp
- Make sure meals are ready in a timely manner
- Order all grocery, dairy, meat, and other necessary supplies

Qualifications and requirements:

- Follower of Christ with a good testimony
- Safe food handling course
- Good self-starter.
- Able to work well with all staff and volunteers.
- Help Train Stoney Work Crew staff in their responsibilities in the kitchen
- Able to handle large food volumes and sizable groups.

Competencies:

- Spiritual leader – you will have opportunity to mentor some staff
- Good working knowledge of food services
- Well organized
- Able to operate a large kitchen
- Able to work with a kitchen coordinator
- Do inventory and order all supplies for food services
- Keep walk-in cooler and freezer clean
- Able to organize so that by end of summer there is a minimum of supplies
- Be a good shopper

Working Conditions:

- Modern and well-equipped kitchen
- Employment from Mid-April to end September
- Modern onsite housing supplied

Line of Communication:

- One hope Canada field director
- Stoney camp board
- Stoney Director