

Camp Squeah - Head Cook position

Camp Squeah & Retreat Centre has an opening for Head Cook. Working alongside the Food Services Manager, the Head Cook will oversee the cooking and cleaning of the Squeah kitchen, food & menu development, and training of part-time staff.

This is a full-time, year-round, long-term position.

Head Cook Job Description

Main Objective:

To oversee the cooking and cleaning of the Squeah kitchen, as well as work alongside the Food Services Manager in menu development and staff training.

Principle Tasks:

Overseeing the day-to-day operations of the kitchen

- Cooking of meals
- Maintaining a clean work environment
- Training staff
- Effectively leading an organized shift in a busy and stressful environment
- Enforcing FoodSafe principles to foster a culture of food safety
- Monitor and ensure food quality control

Menu development

- Working alongside the Food Services Manager to create menus for our groups, keeping in mind the clientele and their individual needs
- must be computer literate, able to use MS Excel as well as vendor ordering websites (Sysco, GFS)

Research and Development

- Research and develop new menu items to support Squeah's on-going food service program

Utilizing our grounds for food services

- Knowledge of the Barbecue Pit
- A general understanding or a willingness to learn basic gardening skills
- Integrate new projects as they are implemented

General Knowledge, Skills and Abilities:

- A heart for serving our guests and staff through food services, and a passion for food & cooking
- A strong knowledge and experience of cooking for and serving between 40-200 guests
- A healthy knowledge and understanding of nutrition
- Minimum certification in FoodSafe level 1
- Knowledge of food allergies and dietary concerns
- An attitude of striving for excellence and continuous improvement
- An ability and willingness to teach
- A strong Christian faith that allows you to be a spiritual mentor to the kitchen team
- Knowledge and/or experience in a Christian camp is an asset

Hours:

- This is a full time year-round salaried position with a minimum of 35 hours per week on average.
- Typically, the kitchen runs 2 x 8-hour shifts daily (7:00-3:00 & 12:00-8:00). But occasionally extra hours are required, but that is not the norm.
- The busy season typically begins late April and ends in late October.

Supervision:

- Works alongside the Food Services Manager as the Squeah Kitchen Leadership Team.
- Directly supervises the Lead Team Cooks and kitchen staff.

To apply, contact Reid Nickerson, Food Services Manager.

- Tel. (604) 869-5353 (x.103)
- Email: foodservices@squeah.com
- Web site: www.squeah.com

Camp Squeah is a ministry of Mennonite Church British Columbia, located in the beautiful Dogwood Valley near Hope, BC, Canada. It is a childrens' summer camp and outdoor education centre which is utilized by many organizations throughout the year for conferences and retreats. The diverse and very active summer camp program includes children's camp sessions that range in duration from 3-6 days, backpacking trips, and junior and senior leadership training camps. Our summer camp program is developed and presented from an Anabaptist, Christian perspective. Care for our environment and a 'challenge by choice' philosophy for guests is applied to all program planning and activities. Our leadership programs encourage the development of skills from a servant leader perspective. Camp Squeah is a place for children, for students and teachers, for small and large groups. It is a place of renewal, learning, play and retreat.