

Cook's Assistant

General:

The *Cook's Assistant* will have a high degree of maturity and specific skills in their area of responsibility.

The *Cook's Assistant* will work under the supervision of the cook.

Duties:

- Maintaining a high standard of cleanliness within the kitchen and eating area.
- Specific duties include:
 - ensuring food safety standards are met,
 - food preparation and cooking,
 - preparation of meals for special diets or special occasions as required,
 - clean-up of kitchen dishes,
 - assist with clean up meal dishes,
 - ensure the kitchen laundry is washed and put away daily, and
 - ensure the kitchen and dining hall garbage's are disposed after each meal.
- Complete assigned clean up duties at the end of each Camp.
- Ensure personal items, equipment and assigned area in a cabin or in the lodge is at all times kept in a clean, neat and orderly manner.
- Other duties as required.

Qualifications:

- Preferred training and /or experience in food preparation.
- Preferred training in food safety.
- Ability to relate well with children and staff /work as part of the team.
- Ability to work well with others and take direction.
- Ability to carry out assigned tasks.
- Be an appropriate role model for children.
- Must have a completed First Aid certificate by July 1, 2017,
- Be able to administer basic first aid,
- To work in relationship with vulnerable individuals who are under the age of consent,
- To have a level 2 Police check by July 1, 2017.

Other:

- Accommodations provided.
- Meals provided.
- Will be evaluated at mid and end of season by the designated Board representation.