

# **ASSISTANT COOK**

## **BROAD RESPONSIBILITIES**

The Assistant Cook assists the kitchen manager in preparation of all meals & snacks, maintaining proper health standards and following the standards established by Canada's Food Guide and Department of Health.

## **RESPONSIBLE TO:**

1. Assist the Kitchen Manager in the preparation of all meals and snacks.
2. Maintain the service in accordance with all laws, ordinances, regulations, and rules of Federal, Provincial and Local authority, and the standards of safety and health established by Camp Kintail.
3. Follow adequate standards of cleanliness and sanitation in food handling, food storage and food service.
4. Ensure that all kitchen dishes are washed after each meal.
5. Keep staff fridge stocked and cleaned, in consultation with the Kitchen Manager. This includes removing food which has passed its best before date.
6. Work closely with the Kitchen Manager and Program Director in incorporating the theme into the food service.
7. Work closely with the Kitchen Manager and Outdoor Adventure Director in preparation of food supplies for all Outdoor Adventure camps.
8. Attend regular staff meetings.
10. Perform all other duties as assigned by the Camp Director or Kitchen Manager with generosity and team spirit.
11. Participate fully as a staff member and by word and deed encourage a faithful Christian witness.

## **QUALIFICATIONS:**

1. Interest in food service and preparation.
2. An education in culinary arts or relevant experience in culinary management.
3. A current SAFE Food Handler certificate.
4. A willingness to work in a team environment.
5. A personal living faith.
6. Standard First Aid with CPR "C".

## **DIRECTLY RESPONSIBLE TO:**

- The Kitchen Manager
- The Executive Directors