



Job Posting: Sous Chef + Baker

ORGANIZATION

Camp Kirk empowers neurodiverse kids and youth to reach their potential through recreational programs. Within a small and nurturing community, our programs emphasize strengths so that participants can develop confidence, connection and community. Camp Kirk supports neurodiverse kids and youth, ages 6-17. The majority of our campers have learning disabilities, autism, and/or ADHD.

JOB DESCRIPTION

The Sous Chef will assist in all food preparation and kitchen operations. Specific duties include:

- Preparing nutritionally balanced camp meals, snacks, and out-trip food
- Completing all scratch baking (fresh breads and desserts)
- Overseeing and managing the meal service
- Cleaning and sanitizing the kitchen facilities and equipment
- Assisting in receiving food orders and inventory management
- Mentoring/training kitchen assistants

CONTRACT DETAILS

Dates of employment: June 17th - August 27th 2024

Compensation: \$1100/week + room and board + \$1000 contract completion bonus + \$250 contract submission bonus

REQUIREMENTS

- 21+ years old by June 2024
- 3+ years experience in a similar role or kitchen environment
- Strong knowledge of cooking and scratch baking methods, commercial kitchen equipment, and food safety
- Familiar with Ontario Public Health safety and sanitation expectations in a kitchen setting
- Ability to run/manage kitchen if chef were to be absent
- Strong communication skills, positive attitude, flexible mindset, punctual
- Leadership traits and willingness to teach/instruct kitchen assistants
- Ability to adapt to changes in workplace circumstances and/or environment
- Ability to lift up to 50lbs
- Criminal Record Check or Vulnerable Sector Screening for individuals over 27 years of age
- Food Handlers Certification required by June 2024

APPLICATION

Please head to campkirk.com/jobs to submit an online application.