



*Silver Lake Mennonite Camp, as an extension of the Mennonite Church Eastern Canada, strives to provide an enjoyable setting where spiritual and personal growth are fostered and Christian values and teachings are emphasized. This occurs primarily during summer children's camp, outdoor education and retreats, which provide opportunities to meet the needs of youth and adults. Community living, personal discovery, outdoor skills and environmental stewardship are of primary focus.*

## **HEAD COOK JOB DESCRIPTION**

Food is culturally significant to Mennonites and Silver Lake strives to provide fresh, healthy, homemade food with ingredients sourced from local farmers and suppliers where possible. The Head Cook oversees the delivery of quality food at Silver Lake, preparing food and coordinating food preparation, managing a team of staff and volunteers and working within a pre-determined budget. The Head Cook works with the leadership team to ensure food continues to be a hallmark of Silver Lake.

**Accountability:** The Head Cook is responsible to the Executive Director.

**Compensation & Hours:** The Head Cook is compensated at a rate of \$18 per hour for 40 hours per week.

### **Qualifications**

- Must:
  - be at least 21 years of age
  - have experience in cooking for large numbers and in cooking for special diets
  - have In Good Hands certification and be in accordance with all SLMC policies
  - have Knowledge of Canadian Food Guide

### **Responsibilities**

To provide fun, healthy meals and snacks to campers and staff

- Work with fulltime Directors to implement Outdoor Education and Summer Camp Menus
- Attend to the dietary needs of any campers/staff who require special diets
- Manage team of kitchen staff and volunteers
- Prepare food for all programs and groups
- Manage spending within framework of budget
- Work with Gardeners to integrate produce from the garden(s) into the Kitchen
- Ensure Proper Food Handling Practices are being followed and that the kitchen is a clean, safe work environment in accordance to Ontario Public Health Regulations

## **ADDITIONAL INFORMATION:**

- On-site accommodations available at no cost
- Hourly pay rate of \$18 per
- Commercial kitchen
- Fun, energetic staff team
- Beautiful setting with access to waterfront and nature trails