



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 locally 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 \$20-24 per hour (commensurate with experience) for 40 hours per week. This full-time position is available April 20-August 29, 2026. Preference will be given to those with full season availability. Two weeks of vacation can be scheduled in July or August. Possibility of contract extension (at least part-time) into Fall Outdoor Education season (September-October).

Qualifications

Must:

- be at least 21 years of age
- have experience in cooking for large numbers and in cooking for special diets
- have accepted Food Safety Training certification and be in accordance with all SLMC policies
- have Knowledge of Canadian Food Guide
- Complete other required SLMC staff paperwork (ie clear Vulnerable Sector Check)

Responsibilities

- To provide fun, healthy meals and snacks to campers and staff
- Work with 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
- Manage food inventory and ordering needs
- Prepare food for all programs and groups
- Manage spending within framework of budget
- Ensure Proper Food Handling Practices are being followed and that the kitchen is a clean, safe work environment in accordance with Ontario Public Health Regulations

ADDITIONAL INFORMATION:

- On-site accommodations available
- Commercial kitchen
- Fun, energetic staff team and committed volunteers
- During Summer Camp, the kitchen will feed up to 180 campers & staff each week. Spring Outdoor Ed has smaller groups and a more varied schedule.
- Beautiful setting with access to waterfront and nature trails

Application Details

To submit your application, please send your resumé and cover letter to alissa@slmc.ca.

Applications will be reviewed as received and posting will remain active until filled. We thank all applicants for applying, however, only qualified candidates selected for an interview will be contacted.

Silver Lake Mennonite Camp (SLMC) strives to be a place of inclusion for everyone of any race, religion, social or economic status, gender and sexual orientation.