

Camp Tawingo is looking for energetic, positive, and hard-working staff to join our Kitchen Team! We run a fast-paced kitchen and hold high standards for the food we create and serve to our campers and staff. Our kitchen staff are managed and directed by our Executive Chef, Ian Hunwicks, and our Food Service Director, Gloria Lovo.

We promise to provide a SAFE and FUN learning environment where you're going to improve your skills and knowledge.

*\*All staff MUST be FULLY Vaccinated\**

#### Dishwasher/Kitchen Helper

- Washing all dishes after every meal
- Maintaining cleanliness in dish room/kitchen throughout the day
- End of day sweep and mop of kitchen, daily
- Assist where needed in kitchen throughout the day
- Uphold and maintain a clean and healthy kitchen in accordance with the Ministry of Health standards and protocols

*\*Dishwashers priority will be to always make sure all dishes are washed and dish room is clean and tidy. Dishwashers will assist where needed in the kitchen (i.e. food prep, food serving, bakeshop assistance, BBQ outdoors, etc)*

## Pantry/Cold prep

- Preparing salads
- Portioning condiments
- Assist where needed in kitchen throughout the day
- Assisting with overall meal preparation and service
- Uphold and maintain a clean and healthy kitchen in accordance with the Ministry of Health standards and protocols

*\*Our Pantry team takes care of all of our salad preparations and condiments for every meal. This job requires good organization skills and constant cleaning/sanitizing of your work station. Pantry may also be asked to assist in other departments of the kitchen to help with production throughout the day (i.e. food serving, kitchen clean-up, bakeshop assistance, etc.)*

## Dining Hall Supervisor

- Set-up of Dining room in preparation of all meals
- Supervise pre-service set-up (table setting)
- Maintain Coffee/tea station (Set up and take down)
- Uphold and maintain a clean and healthy dining room in accordance with the Ministry of Health standards and protocols
- Assist where needed in kitchen throughout the day

*\*The Dining Hall supervisor is responsible for ensuring all dining room set up is complete before and after every meal. The DH ensures every table is set up with all appropriate condiments and eating utensils according to the meal that is being served. The DH will be asked to assist in other*

*departments of the kitchen to assist with production (i.e. Food prep, Food Serving, Kitchen clean up, etc.)*

### Prep Cook

- Maintain a clean and organized work station
- Follow direction from the Chef and Sous Chef with regards to the meals for the day
- Complete given tasks in a diligent and timely manner
- Uphold and maintain a clean and healthy dining room in accordance with the Ministry of Health standards and protocols
- Assist where needed in kitchen throughout the day

### Sous-Chef

*The sous chef works alongside the Head Chef on food preparation and production. They assist with staff training and supervision and will be responsible for managing the kitchen in absence of chef (day off, etc). Candidate must have multiple years experience working in a comparable environment, creative and positive work attitude, ability to train and manage staff. Job duties include but not limited to:*

- Making soup and sauces
- Receiving and rotation of stock
- Maintain high standards of cleanliness and organization
- Assist chef in creating daily prep sheets and recipe conversions

- Safe food handlers certificate is required
- Maintain a positive work environment for all team members

### Baker/ Baker's Assistant

*Our bakeshop is a very busy part of our kitchen. We make fresh, homemade bread, buns, crusts, pastries, and other desserts every day. The Baker/Pastry Chef is responsible for all things bread and dessert related, as well as camper/staff snacks. Our Baker/Pastry Chef will be required to create specialty desserts for vegan and gluten free diets. Prior experience is required along with a Safe Food Handler Certificate. Effective time management and the ability to adapt to changes in plans are essential skills for our Baker/Pastry Chef.*

Duties may include but are not limited to:

- Managing inventory of bakeshop ingredients and stock
- Recipe conversions to accommodate the number of campers/staff on site
- Making large quantities of doughs, batters, and icings
- Working on your feet for long periods of time
- Lifting up to 50lb
- Maintaining a clean and healthy Bake Shop in accordance with the Ministry of Health standards and protocols
- Assisting where needed in kitchen