

HEAD COOK

Job Title	:	Head Cook
Based at	:	Brightwood Ranch Hope Mission
Reports to	:	Program Manager
Hours of work	:	Full Time Permanent - 40 hrs per week (optional 30 hrs/week)

OUR VISION

Hope Mission has a vision that men, women, youth and children who come to our doors would come to know Jesus Christ as their personal Lord and Saviour. This vision can be fulfilled only if all staff is diligent in serving, strengthening and uplifting people in the name of Jesus Christ.

Job Summary:

We are seeking a skilled and experienced Camp Cook to join our team and prepare delicious and nutritious meals for our campers, staff, and community programs. The ideal candidate will have a passion for cooking and a talent for creating flavorful and diverse menus that cater to different dietary requirements. As a Head Cook, you will be responsible for planning, preparing, and serving meals for large groups of people in a rustic outdoor setting.

Key Responsibilities:

- Create meal plans that meet the dietary requirements and preferences of campers, staff, and community programs
- Prepare and cook meals in a timely and efficient manner, using high-quality, fresh ingredients
- Maintain a clean and organized kitchen and dining area
- Ensure that all food is stored and handled safely and hygienically
- Order and receive supplies and food deliveries as needed
- Keep inventory of kitchen supplies and equipment, and report any needs for repair or replacement
- Manage a small team of kitchen assistants and/or volunteers, assigning tasks and supervising their work
- Monitor food consumption and waste to minimize expenses and ensure that there is enough food for everyone
- Participate in all camp activities and events as required, including preparing and serving meals for special events
- Follow all health and safety regulations and guidelines

Qualifications:

- Proven experience as a cook in a camp, resort, or other hospitality setting
- Strong knowledge of food safety and hygiene practices
- Ability to cook for large groups of people with varying dietary needs and preferences
- Must be physically fit, no issues with standing and able to lift average 50 lbs
- Excellent communication and leadership skills, with the ability to manage and motivate a team
- Strong organizational and time-management skills
- Ability to work in a fast-paced, dynamic environment
- A passion for cooking and creating delicious and nutritious meals
- Flexibility and adaptability to work long hours, including early mornings, late evenings and some weekends

- Valid food handling and safety certification is a plus

Other Qualifications:

- Being a Christian Organization we require our employees to be in agreement and sign the Hope Mission Statement of Faith (<http://hopemission.com/about-us/values/>)
- Must be legally entitled to work in Canada on a full-time basis.
- Able to provide Criminal Record Check and Vulnerable Sector Search
- A letter of reference from a ministry or church is an asset
- Adherence Hope Mission's Policies and Procedures.

If you are a skilled and passionate cook who thrives in a dynamic and challenging environment, and you love the outdoors and working with people, we want to hear from you!

SALARY: Accessed based on skill and related experience
Excellent Manulife Health and Dental Benefits (after 3 month probation)

START: Immediately