

Job Title: Kitchen Manager and Head Chef

Live, Work, and Play with Children in Addington Highlands This Summer! Camp Gesher – a co-ed children’s overnight summer camp located in eastern Ontario not far from Bon Echo Park. (1 hour from Belleville)

Our kitchen team consists of the Kitchen Manager or Head Chef alongside multiple line cooks. Kitchen staff members work (and play) together to keep our community well nourished, so campers can learn and grow in our beautiful wilderness setting.

Seasonal Contract: 8 weeks, from June 22rd to August 20th. For more information visit www.campgesher.com or contact shoshi@campgesher.com

To Apply: Please send resume and cover letter to humanresources@campgesher.com Initial applications will be due on **February 1, 2023** and will be accepted on a rolling basis afterwards until the position is filled. Camp Gesher is an inclusive organization that will accept applicants from all backgrounds.

The Camp offers an outdoor residential camping experience to campers of all genders between the ages of 8-16 years. The Camp community consists of about 30 youth staff and about 120 campers per session during its summer season. The Camp is located on Lake Pringle just outside Cloyne, Ontario. A cottage, laundry service and meals are provided. In addition to enjoying the unspoiled lakefront setting, the camp facilities are available for use.

Compensation: \$1500-\$2000 per week

Tasks and Responsibilities

The Kitchen Manager and Head Chef is responsible for all operations of the kitchen, and for running an efficient Kosher kitchen that provides nourishing, balanced and freshly cooked meals to the residential campers and staff of Camp Gesher.

The Kitchen Manager and Head Chef shall meet regularly with the Director and Rosh Machaneh (Summer Director) to review menu and dietary needs, including needs of individual campers, discuss schedule, staffing, budget and supplies. They will run a positive and complete staff environment for all kitchen staff members and enforce personnel rules in the kitchen. They will make certain the food for delivery to all campers is properly prepared and served, and is in charge to make sure that the meals are served efficiently and sanitarily. The Kitchen Manager and Head Chef reports to the Director.

Primary Responsibilities:

- Create a meal menu for breakfast, lunch, dinner, and one daily snack. Meals should be “kid friendly” and balanced (i.e. protein, starch, fruit, vegetable, dairy). Menus will be reviewed by the Director at least three weeks in advance to ensure adequate time for ordering foods.
- Integrate feedback from campers, staff and Director into future meals
- Ensure that there is enough food for everyone at camp with minimal waste.
- Order all ingredients and ensure that spending/ordering stays within the kitchen budget.
- Ensure that meals are ready and served at the designated meal times.
- Safely provide satisfying alternative options for campers and staff with specific dietary restrictions and allergies. Label these foods appropriately at meals and post meal options visible location for campers and staff to know what is available.
- Educate, train and enforce kitchen staff compliance with:
 - Sanitary and hygienic handling of food
 - Food allergies and safe handling
- Maintain accurate inventory of all food, cleaning supplies, cooking supplies and paper goods in the kitchen.

- Place food orders in a timely manner ensuring that ingredients are available when they are needed.
- Develop relationships with primary and alternative vendors
- Receive food deliveries and ensure that all deliveries match invoice
- Set up cooking, meal serving and cleaning schedules for Kitchen staff and supervise them to make sure that the schedules are being followed.
- Strictly enforce all health department codes and OCA standards regarding food handling, food safety and cleanliness
- Ensure that the kitchen passes all Health Department inspections.
- Work with our staff team on creating special meals for special programming days
- Create a positive work environment for all kitchen staff

Preferred Qualifications:

- Experience with managing a kitchen team. Applications are welcomed from current and graduating culinary students.
- Ability to originate and create a nutritious and delicious menu for children
- Experience with food ordering an asset
- Food Handler's Certification
- Desire to work and live in a camp community
- Strong interpersonal and communication skills
- Experience in a Kosher kitchen is an asset
- Experience with children and adolescents an asset
- Ability to work independently and as a team
- Able to stand, sit, squat or walk for extended periods of time
- Able to grasp, reach overhead, push, lift and carry up to 50 lbs