

# Camp Wanapitei

*Teaching Self Reliance and Leadership Skills  
since 1931*



## HEAD CHEF – CAMP WANAPITEI

Camp Wanapitei est. 1931 on Lake Temagami seeks a head chef for the 2019 season.

The Camp Wanapitei Chef is in charge of the food service program, and directs the camp's daily meal services.

Prior experience: Applicants must have prior experience with menu planning and supervising others in a culinary environment.

### Experience / Skills:

- 2+ years' experience in a culinary environment
- Extensive knowledge of menu planning, and inventory control
- Excellent communication skills
- Excellent supervisory skills

### Duties:

- Prepare weekly menus in accordance with Wanapitei guidelines and the Canadian Food Guide
- Report directly to the Directors
- Place weekly food orders with Sysco
- Monitor the amount of fresh food allotted to each trip group
- Ensure that the refrigeration of milk and other perishable or hazardous foods are not maintained at a temperature over 5 degrees Celsius
- Ensure that all frozen food is stored at a temperature of minus 18 degrees Celsius or lower
- Keep all areas for food storage, preparation, and service and food equipment maintained, clean, and free from rodents, vermin, dust and fumes
- Store all foods not requiring refrigeration in closed containers and in areas designated for food storage
- Help ensure that all frozen foods are thawed under refrigeration, thawed in cold water, or immediately put in the oven for cooking

- Ensure that hot food is maintained at 60 degrees Celsius until served
- Ensure that leftover hot food is refrigerated immediately
- Use of separate, cleaned, and disinfected cutting boards for raw, cooked, and ready to serve foods
- Ensure all towels and cloths used for cleaning or drying in the kitchen areas are clean and used for no other purpose
- Ensure that all toxic or poisonous substances are stored in a separate area from food and in sturdy containers which are clearly labeled
- Make sure to wash hands with soap and hot water before starting work
- Wear headgear that confines the hair
- Make sure that staff and campers remain outside of the food preparation area when food is being prepared
- Supervise other kitchen staff members in the correct dish washing procedures.
- Ensure removal of all garbage and compost from the food preparation area daily
- Supervise kitchen staff to do the daily cleaning of the kitchen (swept and mopped daily)
- Ensure that snack is provided in the evening for campers – liaise with program director each day for this.
- Co-ordinate your time off with the other kitchen staff members.
- Communicate all concerns to the management team and/or the directors
- Act as an active and professional member of the camp management team – working together to run the entire camp – looking for solutions together to all problems – seeing challenges as opportunities to help each other.

Salary: \$150 per day (June 18-Aug 29) depending on experience. Spring dates are possible and daily rate is less for that time - May 6- June 18.

Dates: May 6<sup>th</sup> to August 29<sup>th</sup> or June 18<sup>th</sup> to August 29<sup>th</sup>.

Criminal background check is required for the successful candidate.

Employer: Camp Wanapitei

Location: Sandy Inlet, Lake Temagami, Temagami, Ontario

Contact: Woody (Eoin Wood), Director or JJ (Jennifer Jupp), Director

Phone: 519-767-9714

Email and website address: [jj@wanapitei.net](mailto:jj@wanapitei.net); [woody@wanapitei.net](mailto:woody@wanapitei.net) and [www.wanapitei.net](http://www.wanapitei.net)