

Camp Wanapitei in Temagami, ON is looking for a SOUS CHEF for this upcoming summer!

Want to experience remarkably clean air, crystal clear waters, and breathtaking starry skies? Consider living at our remote, rustic northern Ontario location assisting with cooking meals for campers and staff members. Located on the beautiful shores of Sandy Inlet on Lake Temagami, Camp Wanapitei is a summer camp for children and youth ages 7-18. We employ approximately 70 young people seasonally each summer. Our site staff are key players in ensuring a positive in-camp experience for our campers.

Reporting to the Head Chef and Camp Director, the Sous Chef's responsibilities include:

- Assist in the preparation, service and clean up of all meals and snacks.
- Maintain inventory.
- Maintain a high standard of cleanliness, sanitation and safety.
- Assist in washing equipment, pots and utensils, cleaning and mopping the kitchen, sanitizing counters after meals.
- Assist in any area of kitchen or dining room, as requested by the Head Chef or Camp Director.

Qualifications:

- Completed Background Check
- Food Handler's Certificate (will reimburse)

Preferred Applicants: You have knowledge of food preparation, serving and kitchen procedures, as well as training and experience cooking for large groups. You also have the desire and ability to work in a kitchen at a residential camp, an ability to receive direction to hone your skills, and complete assigned tasks in a timely fashion. Finally, you also possess the invaluable qualities of enthusiasm, a sense of humour, adaptability and patience, good judgement, self-control, and integrity.

Additional Information:

- this position requires you to live on-site at the camp in Temagami, Ontario.
- room and board included.
- travel allowance.

Dates: June 18th - August 28th.

Salary: Compensation based on experience.

TO APPLY: Send your resume to Mercede Rogers at mercede@wanapitei.net