

Keewaydin Second Cook Job Description

Positions Available: Second Cook

Location: Keewaydin Camp

Devil's Island, Lake Temagami, Ontario

Dates: June 3rd to August 15th, 2021 (start date is negotiable)

Transportation to and from the island will be provided at the beginning and end of the summer. Accommodations are rustic but comfortable. Room and board are included.

Qualifications: Completion of at least one year in either hospitality or culinary program.

An enjoyment of the outdoors is necessary.

Certifications needed: Food Handlers Certificate required. Keewaydin will cover the cost of obtaining the Food Handlers Certificate prior to arrival on the island.

Salary: A per day rate based on experience

Description: Live and work in a beautiful and pristine environment, our 50 acre island is surrounded by the clear water of Lake Temagami, and our camp community is eager to welcome a committed and focused Head Cook. Our kitchen provides the freedom for creative and hearty camper friendly meals to be prepared.

Keewaydin does not serve your typical kids camp food, we pride ourselves on making everything from scratch and serving up hearty/healthy fare to our hungry canoe trippers. Baking skills are a necessity as all baked goods (including some bread) are prepared in the Keewaydin kitchen. Locally sourced produce, eggs, and cheese are available for use as well as garden-grown herbs.

Duties are general and specific as follows:

- Coordination of meal service, in the Keewaydin Kitchen, serving up to 250 people, under the direction of the Head Cook.
- Generally supervises and produces the baking required
- Lead in the preparation of meals, menu planning, and food ordering.
- Duties also include assisting in the supervision and teaching of the student dishwashers in their work washing dishes and helping with food preparation.

- The Second Cook is responsible for proper cleaning and sanitation of all work areas, all related kitchen equipment, and the Keewaydin dining room.
- Duties also include sharing the work in the opening of the Keewaydin kitchen in June and closing the kitchen at the closure of the camp season in August under the direction of the Head Cook.

The Second Cook is also expected to:

- Maintain high standards of personal appearance and grooming.
- Maintain positive morale with staff.
- Provide leadership and direction and feedback as appropriate to the kitchen staff.
- Uphold a level a professionalism and care as employee of Keewaydin Camp
- Aim to maximize efficiency.

Physical Aspects of Position (include but are not limited to):

- Constant standing and walking throughout shift
- Occasional lifting and carrying up to 50 lbs
- Kneeling, pushing, pulling, lifting
- Occasional ascending or descending ladders, stairs and ramps

Keewaydin Camp is a drug-free and alcohol-free facility while camp is open.

Wifi is available in common areas at Keewaydin... cell reception does not reach us, yet.

There are laundry facilities on the island and all amenities are available for use by the staff (e.g. swimming areas, canoes, kayaks, paddleboards, tennis courts).

To apply:

Please e-mail a letter of application (detailing what interests you about the position, what experience and skills you possess and what you would look forward to the most about working at Keewaydin Camp) along with a resume.

Email Camp Director, Emily Schoelzel emily@keewaydin.org