



Camp Ooch & Camp Trillium are looking for Fall Staff!

A diagnosis of childhood cancer changes life in an instant. For affected children and families, it can suddenly feel like everything is about cancer.

Camp Ooch & Camp Trillium (merged in 2020) offers a different journey, where kids with cancer can just be kids, and families connect with a community of strength and support when they need it the most.

So much more than a summer camp—we offer the social cure for childhood cancer. Our camp-inspired programs deliver fun, friendship, and community to children and families at no cost to them year-round, all across Ontario.

Cancer changes a child's life. So does camp. And so can you. Learn more at <https://ooch.org>.

Fall 2021 – OVERNIGHT CAMP

Lead Cook

(contract Late July to end of October)

\$16.50/h

Camp Ooch & Camp Trillium is planning a return to in-person programs this August and throughout the fall.

Would you like to be part of our amazing staff team? We are now accepting applications for a **Lead Cook**.

In order to be a successful part of our outstanding staff team, you'll be passionate about playing a key role in helping to support the food service program at the Rainbow Lake site in Waterford.

Our **Lead Cook** will work with the Kitchen Manager to support in the meal prep and meal service aspects of the food program and helping to maintain a clean and safe kitchen and dining area. The Lead Cook also supports the Kitchen Manager with the supervision and delegation of duties within the kitchen.

Lead Cooks follow the menu plan as designed for the week and are responsible for the organizing, preparing, serving and cleaning up after each meal service. They follow and adhere to special dietary requests and assist with the coordination, preparation, packing and unpacking of camp programs such as outtripping, theme meals etc. while following all appropriate food handling and sanitation techniques. Cooks help to organize, prepare, serve and clean up after meals. They work with the Kitchen Manager to support a safe kitchen environment and well managed staff team.

Skills & Qualifications:

Our *Cooks* must have:

- a) 2 or more years of experience working in a hospitality or restaurant setting
- b) Current police reference check and vulnerable sector screening
- c) Experience working in a fast-paced environment
- d) Experience leading small teams of people.

Beneficial Skills & Experience:

- a) WHIMIS Certification
- b) Food Handling Certification
- c) Culinary school or restaurant cooking experience
- d) Standard First Aid & CPR.

This position has the opportunity to live at the Rainbow Lake campsite for the duration of the contract (Late July to end of October). In consideration of the population Camp Ooch & Camp Trillium serve, the incumbent is a non-smoker.

To view more information on our staff roles, please visit <https://ooch.org/about-ooch/careers/>.

Qualified applicants are encouraged to apply by email at careers@ooch.org. Please indicate in the subject line “**Application for Lead Cook**”.

Equal Employment Opportunity

Camp Ooch & Camp Trillium invites applications from all qualified individuals. We are committed to employment equity and diversity in the workplace and welcomes applications from women, visible minorities, indigenous people, persons with disabilities, and persons of any sexual orientation or gender identity. In accordance with Canadian Immigration requirements, priority will be given to Canadian citizens and permanent residents.

Accessibility

Upon request, Camp Ooch & Camp Trillium will provide to applicants with disabilities, accommodations that take into account the applicants' accessibility needs, in order to facilitate participation in the recruitment, assessment, selection and hiring stages.