



Camp Ooch & Camp Trillium are looking for Summer 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>.

Summer 2021 – OVERNIGHT CAMP

Cook

(contract June to end of August)

\$15.00/h

While 2020 was full of unexpected challenges, our new organization moved forward, inspired by our vision of reaching every child and family affected by childhood cancer across Ontario. We are developing plans to deliver modified in-person overnight camp programs this summer at Camp Trillium Rainbow Lake and Ooch Muskoka, leveraging pandemic protocols including social distancing, use of PPE, and plenty of time outdoors. We're getting ready for a life-changing summer of adventure, fun, and safety!

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

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

Our **Cooks** 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.

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

Skills & Qualifications:

Our *Cooks* must have:

- a) 1 to 2 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.

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 site for the duration of the contract (June to August as well as available for spring training where applicable). In consideration of the population Camp Ooch & Camp Trillium serve, the incumbent is a non-smoker.

To view more information on our summer 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 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.