



YMCA of Greater Vancouver

Employment Opportunity – Camp Elphinstone Food Services Cook (First Cook)

Position Title: Cook, Overnight Camp (First Cook)

Location: YMCA Camp Elphinstone

Terms: Seasonal Contract, Full time

Salary: \$17 - \$20/hour depending on experience

Term: ASAP

Reports To: Supervisor, Food Services

Situation: The YMCA of Greater Vancouver is a charity dedicated to strengthening the foundations of community, by nurturing the potential of children, teens & young adults, promoting healthy lifestyles, fostering a sense of social responsibility and delivering lasting personal & social change. We are building a community in which a generation of children and families reach their full potential. Our values guide our decision-making and behaviour—we do the right thing, put people first, keep our promises and lead by example.

For over 125 years, we have been part of the community, a place where people of every age and background find the support they need to grow in spirit, mind and body. One of the Lower Mainland's leading charities, the YMCA of Greater Vancouver provides services in health & fitness, child care, camping, employment & community services to over 95,000 participants annually.

YMCA Camp Elphinstone is located on the Sunshine Coast near Gibsons, a 40 minute ferry ride from Vancouver. It offers programs all year round to different groups and schools and in the summer it offers one-week, two-week and four week camping adventures for campers 5-17 years old.

Nature & Scope: The First Cook is an integral part to feeding all staff and campers. Under the direction of the Sous Chef, the First Cook is responsible for assisting in the preparation of meals while helping to maintain a well-organized and sanitary kitchen area.

General Duties and Responsibilities:

YMCA Camps is based on the building of a camp community. The camp community is intended to be supportive of all the members and to provide opportunities for growth and learning. Staff and at YMCA Camps are responsible to not only be a part of the camp community, but also to guide campers and guests in understanding what it means to be a part of a YMCA Camp. This will be accomplished in a number of ways, but is not limited to:

- Role modeling appropriate behaviour
- Understanding that each staff members' role in the camp community is to serve our clients, summer campers and groups
- Understanding that the greater good of our client's experience must be at the forefront in every decision made
- Teach and role model the core values of the YMCA
- Read, understand, teach and enforce the policies of the YMCA and YMCA Camps

Specific Duties and Responsibilities:

First Cook will be responsible for overseeing the running of the kitchen, and cooking for a high volume camp, in the absence of the Sous Chef

- Ability to lead kitchen team during meals in absence of the Sous Chef
- Maintaining an organized and smooth kitchen
- Follow proper procedures for cooking and handling food
- Making sure weekly and daily cleaning checklists are completed
- Assist with general food preparation in the kitchen
- Ability to multi-task and work in a fast paced environment
- Ability to stand for a long period of time and lift up to 50 pounds

The First Cook may be required to assist in duties not listed above. The YMCA expects the support of all staff members in fulfilling objectives that may not be specific to this position.

Requirements:

- Current Standard First Aid and CPR-C
- WHIMIS Certification an asset
- Food Safe level 1
- Minimum 5 years of experience in a kitchen, preferably a camp environment or equivalent.
- Must have strong decision making and delegation skills.
- Must possess strong communication, interpersonal and organization skills.
- knowledge of allergies and dietary restrictions

Competencies:

Child-Centered: Demonstrates an ability to provide child-centered, developmental and age appropriate environments and programs

Values: Demonstrates a high level of commitment to the Association's mission and core values

Leadership: Motivates and inspires self and others to take action to achieve desired outcomes

Service Orientation: Deliberately identifies and creates opportunities to enhance each and every person's YMCA experience

Communication: Communicates in a thorough, clear and timely manner

Concern for Health: Acknowledges and understands how to manage and educate others of risk and harm reduction

Application Process:

Internal applicants should inform their supervisor prior to application.

Complete online application using the following link:

https://workforcenow.adp.com/jobs/apply/posting.html?client=ymcagv&jobId=122597&lang=en_CA&source=CC3

Application deadline: until filled

*Thank you for your interest and application.
Due to the high volume of applications received, only short-listed candidates will be contacted.*