



Head Cook

Purpose: To ensure quality, quantity and safety in the provision of food to campers and staff throughout the camp session

Qualification: Agreement with the Camp's *Statement of Faith*

Authority: Recruited by the Food Services Committee

Accountability: Food Services Committee

Abilities:

- Able to lead, supervise, organize, support, assess, encourage and motivate.
- Skilled in menu planning, safe food handling, and food preparation and service.

Responsibilities:

- a) Supervise the kitchen, including food preparation and safety, ensuring cleanliness and the implementation of proper procedures.
- b) Plan menus that meet Canada's food guide in consultation with the Food Services Committee.
- c) Communicate any needs for food or kitchen supplies to the Food Services Committee throughout the camp session.
- d) Record food amounts used to aid in future camp sessions.
- e) Suggest repairs, improvements or upgrades to kitchen equipment to the Food Services Committee.
- f) Assist the Food Services Committee in developing policies and procedures pertaining to kitchen operation and food preparation.