

Kitchen Staff



Job Summary

Kitchen Staff are members of our site operations team. Their primary role is to implement meal services for Camp Warwa. In the summer season, Camp operates from Monday through Friday. In the spring and fall, some weekend work is required, shifts move to a five on two off system depending upon bookings and availability.

Camp Warwa is led by a collaborative leadership community. Our organizational culture is cooperative, welcoming and carries a strong commitment to mentoring and professional development.

Responsibilities and Duties

Core responsibilities of Kitchen Staff include:

- Meal preparation and service for clients and staff
- Ensuring dietary needs are met
- Ensuring food safety requirements are met and cleaning procedures are completed effectively
- Working as part of a team

Kitchen Staff positions are seasonal, full time or part time. Kitchen Staff report to our Food Service Coordinator.

Qualifications and Skills

Food service and kitchen experience are an asset. Kitchen Staff will be passionate about providing healthy, balanced meals to clients and staff. A Criminal Reference Check is required and Standard First Aid with CPR-C is an asset.

Salary and Benefits

\$17-\$20/hour. Both full time and part time work is available. On-site room and board are available for full time staff for a \$10/day deduction. Access to Wi-Fi and laundry. Accommodation available in a shared room in our Staff Accommodations.

Start and End Dates

Spring and Summer Seasons: April 22 – August 22

Fall Season: September 1 – November 8

Apply now at campwarwa.org