

**TITLE** Kitchen staff**LOCATION** Tribune Bay Provincial Park, Hornby Island, BC**DURATION** May 1-August 2 OR April 29-October 11, 2024 (please notify us which duration you hope to work)

**CENTRE OVERVIEW** The Centre is operated by Tribune Bay Outdoor Education Society, a non-profit, charitable organization that holds a Park-Use Permit for 17 acres within the Tribune Bay Provincial Park. The Centre features a historic lodge with commercial kitchen, dining hall, and a separate staff lounge with full kitchen. Accommodations include camping areas, indoor heated cabins, yurts and a variety of winterized staff accommodation with washrooms ranging from small private dorm rooms to cabins. The Centre offers single or multi-day experiential education trips for youth and families, and business team building retreats. We work with local school districts to deliver curriculum-related programs, collaborate with nonprofits in British Columbia to offer unique camps, and run custom retreats for many private organizations.

Society Vision: Tribune Bay Outdoor Education Centre inspires you to discover your potential through learning in the natural environment.

Society Mission: In a unique, natural setting, we promote environmental stewardship and foster personal growth by offering ocean, island, and forest learning experiences to people of all abilities.

**DESCRIPTION OF DUTIES** The Cook will be responsible for delivering nutritious meals to youth, families and adults who attend the Centre, in collaboration with two other cooks, and under the supervision of the Kitchen Supervisor or Business Manager. Group sizes normally range from 30 to 70 people at a time, sometimes more.

The job entails cooking and all clean-up for the groups at the Centre. The Cook will work alongside the team to ensure that all kitchen objectives are met; providing nutritious, 'youth-friendly' food, following all foodsafe and other kitchen protocols. The food program is an integral part of the Centre program and the Cook will work closely with the management team and other staff. Maintaining the Lodge and working with the requirements of Health Inspectors is part of the responsibilities.

### **EMPLOYMENT REQUIREMENTS**

- Working ability in English
- Food Safe Level 1\*
- Ability to work efficiently to deliver large group meals on time, including full clean-up.
- Good communication, organization skills as well as a flexible and dependable team player
- Physically fit for strenuous work and long days.
- Must be able to pass a criminal record check to work with children.

\* Or willingness to get before starting.

### **ASSETS**

- Related certification or current student in a related program
- Interest in environmental sustainability and reducing waste
- Other languages (French, German, ASL, Japanese, etc.)
- Previous commercial kitchen experience

- Some knowledge on how to cater to diverse diets such as vegetarian, vegan, dairy free, gluten free and other food allergies

**WAGE** Minimum of \$18/hour. Wage includes on-site accommodation and food while groups are on site.

**HOURS** Normally a five-day work week (could be split shifts, includes evenings and occasional weekends).

**BENEFITS** On-site accommodation and cooking facilities included, food while groups on site.

Note: Staff need to reside on Hornby Island during work week, food is your responsibility outside of scheduled hours and when the centre kitchen is closed.

*\*We may not be able to offer some special diets.*

**SEND RESUME TO** [info@tribunebayoutdoored.ca](mailto:info@tribunebayoutdoored.ca)

**DEADLINE** March 31, 2024, or until a suitable candidate is found.