

TITLE: Kitchen Lead/Cook **LOCATION:** Tribune Bay Provincial Park, Hornby Island, BC

DURATION: Full-time seasonal work, late April 2023-October 2023. Option to work part-time through the winter months for the right candidate.

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 Kitchen Lead/Cook will lead a small team of assistants delivering nutritious meals to youth, families and adults who attend the Centre. Group sizes normally range from 30 to 70 people at a time. The Kitchen Lead/Cook will report to the Management team.

The job entails cooking for the groups at the Centre, as well as ordering, all clean-up, inventory control* and shopping for food**. The Kitchen Lead/Cook will ensure that all kitchen objectives are met; providing nutritious, “youth-friendly” food, following kitchen food safe and other protocols, working on a budget and ensuring proper training and supervision of assistants. The food program is an integral part of the Centre program and the Kitchen Lead/Cook will work closely with the management team and other staff. Maintaining the Lodge and working with the requirements of Health Inspectors are part of the responsibilities.

**Existing menu in place*

***Can use Centre vehicle or personal*

EMPLOYMENT REQUIREMENTS

- Working ability in English
- Food Safe Level 1 and 2*
- Ability to manage a kitchen which includes preparing large group meals, on time and with full clean-up.
- Experience catering to special diets such as vegetarian, dairy free, and gluten free.
- Strong leadership, communication, and organization skills
- Flexible and dependable team player
- Experience supervising other staff

- Physically fit for strenuous work and long days
 - Must be able to pass a criminal record check to work with vulnerable children and adults
 - Class 4 or 5 license with 3-years clean drivers abstract
- *Or willingness to get before starting.*

ASSETS:

- Related degree/diploma/certification or current student in a related program.
- Interest in environmental sustainability and reducing waste
- Other languages (French, German, ASL, Japanese, etc.).
- Owned or operated your own restaurant or catering company.

WAGE: \$21 to \$24/hour, depending on certificates and experience. Wage includes on-site accommodation and food while groups are on site.

HOURS: 32-40 hours a week, normally a five-day work week (could be split shifts, includes evenings and occasional weekends).

BENEFITS: Free on-site accommodation, utilities and most meals* while groups in residence. Use of personal vehicle will be compensated with a vehicle kilometre reimbursement. Ferry fees on food shopping trips will be reimbursed with use of a BC Ferries Experience card.

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

Note: Staff need to reside on Hornby Island during work week.

SEND RESUME TO info@tribunebayoutdoored.ca

DEADLINE: March 31, 2023, or until a suitable candidate is found.