



Camp Nakamun

Ministry Job Description

Overview

Ministry Job Titles:	Lead Cook
Reports to:	Food Services Manager
Primary Purpose:	Camp Nakamun's Mission is to help people "Encounter God, Enrich Relationships and Experience Creation". The Lead Cook supports this mission by ensuring our guests feel welcomed and cared for through meal preparation and food service.

Responsibilities

Responsibility #1 Lead Cook

The Primary responsibilities of the lead cook are:

- Organize groceries, kitchen supplies and kitchen staff to efficiently prepare meals and evening snacks.
- Ensure all meals achieve a quality standard, are ready on a pre-determined schedule and in sufficient quantity.
 - Food safety is critical – 'FoodSafe' or equivalent training is an asset but can be provided.
- Instruct and oversee the serving team, ensure proper portions and efficient flow through the cafeteria.
- Work with the hospitality team to ensure necessary alternatives are available for guests with allergies or other dietary restrictions.
- Ensure food preparation spaces and equipment are regularly cleaned.
- Receive and sort new stock.

Responsibility #2 Team Member

Every member of our team is meant to fulfil a specific role within the organization, and we want our staff to have the time & space to focus on the priorities of that role. However, the realities of camp operations require that each of us be willing to step outside of that specific role, when circumstances demand, to support the broader needs of the organization. Therefore, this job, like all others at camp, requires a willingness to serve our guests and campers in practical ways (e.g., serving meals, doing dishes,



facilitating activities, general housekeeping etc.). This will occur most often during our slower months, between November and February, where our seasonal staff compliment is low and our full-time staff are needed to help with hosting the groups onsite.

Responsibility #3 Ambassador for the Mission of Camp Nakamun

All Employees of Camp Nakamun are also ambassadors of the Camp Mission. In this role you will be asked to adhere to our community standards. This includes understanding that our organization is a Christian Ministry and falls under the spiritual authority of the Christian & Missionary Alliance, including its statement of faith and any other doctrinal guidance it provides.

Job Requirements

- A strong work ethic, the ability to work both with others and individually.
- Interest/aptitude in food preparation. Prior kitchen experience or culinary education is a definite asset but not required.
- Comfortable working with common kitchen tools (e.g. knives) and large kitchen appliances (e.g. conventional ovens, steam oven, deep fryer, gas range, large mixers, etc.)
- Good time management Skills – able to work under time pressure and to a strict meal schedule.
- Is in good health and physical condition and can carry out the work required within a busy kitchen environment
 - a. For example: carrying boxes or large trays of food, standing for long periods, working in a warm environment.
- Experience in a Christian camp is an asset but not necessary.
- Awareness of the mission, vision, and values of Camp Nakamun Ministries (available upon request).

Compensation

Hours:

This is a year-round hourly position. Weekly hours of work vary depending on the season, and volume of guest traffic, ranging between 16 – 44 hours. Overall, the annual average hours are typically 30 to 35 hrs/week. Overtime work may be occasionally required during peak seasons and is typically compensated with paid time in lieu.

Salary/Wages:

This is an hourly position. Camp Nakamun uses a unified salary grid for all employees. This grid considers years of service, skills/experience/education of the individual, and organizational and managerial authority of the role.



The starting wage for this position is \$17.5 to \$19 per hour, with a planned increase once full competency has been demonstrated. Exact salary within this range will be determined based on the relevant skills, experience, and education of the successful candidate.

All salaries are reviewed annually and adjusted to account for inflation, changes in the employees' responsibilities, and overall impact on the organization.

Other Perks:

Camp Nakamun provides a number of perks for its employees, including, flexible scheduling, access to meals during work hours and personal/family access to the facility.

Accommodations:

Onsite housing is available if needed and can be negotiated.

Interested?

Please send a cover letter and resume to Kerri Stennes:

Kitchen@CampNakamun.com