

Kitchen Assistant/Cook

Kids Cancer Care

The Kids Cancer Care Foundation of Alberta is passionately dedicated to helping young people affected by cancer and their families survive and thrive in body, mind and spirit. With a vision of providing *a cure for every child and care for every family*, Kids Cancer Care strives to end childhood cancer, while easing the pain and suffering of the disease through three essential program areas: 1. Camp and Outreach; 2. Research and Hospital; and 3. Education Support and Scholarships.

At Kids Cancer Care, we consider it an honour and privilege to do the work we do. We get to help deserving children and families and we get to see our community at its finest — volunteering, donating, fundraising and helping others.

We value different perspectives and innovative thinking. We like to surround ourselves with creative, kind and passionate people and we encourage all qualified persons of any ability, gender, ethnic background or origin to apply. We believe in the power of diversity and are dedicated to creating a diverse, equitable and inclusive environment. We ensure equal opportunity for all applicants and encourage people of all visible minorities to apply.

To protect the health and safety of our community, employees of Kids Cancer Care must provide proof of double vaccination against COVID-19.

For more information on Kids Cancer Care and our work, please visit us at kidscancercare.ab.ca.

The Position

This is a casual position reporting to the Camp Kindle Food Services Manager. This casual position runs from April to November. Hours are dependant on rental bookings. As bookings increase, hours may increase.

Position Overview

The kitchen team plays a vital role in providing excellence in the areas of food services and hospitality at Camp Kindle. Kitchen Assistants, in collaboration with the Food Services Manager, are responsible for providing quality meals for all guests at Camp Kindle. The camp season currently runs from April through November with operations most days.

The population we serve is vast. When not serving our Kids Cancer Care families, we are a rental facility that offers programs and meaningful experiences for other groups. These groups range from other medical groups, outdoor school programs, corporate retreats, band and choir retreats and other youth groups. Camp Kindle is also the venue for three annual fundraising

events for Kids Cancer Care. We are a licensed facility and may offer liquor services for adult functions.

With a focus on hospitality and service, the ideal candidate will have the ability to communicate effectively with our camp team, housekeeping staff and clientele, both young and old.

Key Areas of Responsibility

In accordance with the approved Kids Cancer Care policies and taking direction from the Food Services Manager, Kitchen Assistants will be responsible for maintaining quality food services and meal preparation.

Food Handling

- Collaborate in the preparation, service, and clean-up of meals
- Ensure quality and efficiency of food production based on specifications set by the Food Services Manager
- Help staff with food-related programs
- Prepare meals to accommodate special diets and allergies
- Assist in general inventory and food waste tracking

Health & Safety

- Report all equipment problems, risks, issues or challenges in the kitchen
- Ensure that regulations from health and safety acts are followed
- Follow specific dietary requirements for campers and staff
- Understand and implement allergy control procedures when necessary
- Follow a kitchen checklist procedure for opening and closing the kitchen
- Be knowledgeable in all equipment, food handling preparation and sanitation

Cleaning

- Adhere to prescribed clean-as-you-go practices in the kitchen
- Maintain a high level of cleanliness in all kitchen areas including storage, refrigeration, prep stations and cooking areas
- Follow food safe practices related to cleaning and sterilization of cooking equipment
- Complete daily and weekly scheduled cleaning responsibilities as required

Education and Certifications

- A current Food Safety Certificate is an asset

Industry Knowledge

- Mature, energetic, and hard-working with a passion for hospitality and food services
- Must possess a high standard of cleanliness
- Previous kitchen experience is an asset
- Willingness to learn how to handle medically based meals, including oncology-specific diets, type 1 diabetic diets and celiac diets
- Strong communication skills

Other Requirements

- Reliable transportation
- Must provide a current Level II Criminal Records Check which includes vulnerable sector

Applications

Please send a cover letter and resume with **Kitchen Assistant/Cook** in the email subject line to:

Stephanie Newbery, RD
Food Services Manager-Camp Kindle
snewbery@kidscancercare.ab.ca

Kids Cancer Care Foundation of Alberta
29479 Range Road 6.1A
Box 280
Water Valley, Alberta
T0M 2E0

Note: We prefer to receive applications by email. We are grateful to everyone who applies, but only candidates selected for an interview will be notified.