



Brigadoon Children's Camp Society

Position: Kitchen Team- Prep Cook

About Brigadoon:

Brigadoon Village is a state of the art, year-round recreation facility located on Aylesford Lake, NS. We offer programs to children, youth, and families living with health conditions or other life challenges. In the summer Brigadoon offers 14 different condition specific summer camps over 9 weeks for children between the ages of 7 and 18. Our kitchen team creates delicious and healthy meals for groups who visit us for the day, overnight, or all week. At Brigadoon we accommodate a large variety of dietary needs and allergies allowing our participants to have a safe and fun experience. Food is at the centre of the experience at Brigadoon and we ensure it is exceptional. Our organization is experiencing extraordinary growth since opening our doors in 2011. With this expansion we are seeking passionate kitchen personal to share our mission to give extraordinary kids a chance to be ordinary.

Being Part of the Brigadoon Kitchen Brigade:

Our dynamic team includes a Red Seal Executive Chef and a Professional Dietitian. Our kitchen is a place where creativity is exercised on a daily basis to provide appealing and safe meals. Examples of some of the diets and conditions our kitchen caters to include:

- Gluten-free diets for management of celiac disease
- Food allergies (anaphylaxis)
- Personalized diets to help those managing conditions such as kidney disease, Crohn's, colitis, etc.
- Diets free of gluten, wheat, eggs, lactose, milk, soy, etc. due to intolerances
- Vegetarian, vegan, kosher, and halal diets

As a prep cook you will be expected to work as part of a team to aid in the preparation of meals for groups of 10-150 people. You will work with the kitchen team to serve meals in an efficient and timely manner.

Duties:

- Aid in the preparation of meals according to menu specifications for staff, campers, and participants
- Prepare raw ingredients for further cooking (i.e. chopping, defrosting, cleaning, portioning)

- Label, and store all raw and prepared ingredients properly
- Take responsibility to ensure that the fridges, freezers, and storage areas are kept orderly
- Ensure that kitchen equipment is properly sanitized after use and that any equipment issues are reported to the Chef or Sous Chef
- Use good food handling practices to ensure all foods are prepared in a safe manner
- General cleaning duties such as sweeping, mopping, dishwashing etc.
- Communicate effectively and professionally with co-workers, campers, and participants
- Help to ensure the safety and wellbeing of each camper/ participant
- Other duties as necessary

Qualifications and Conditions of Employment:

- Criminal Record Check and Child Abuse Registry Check
- Up to date immunizations with proper documentation
- Previous experience in a kitchen, a minimum of 3 years preferred
- First Aid (CPR-C) is an asset
- Food handler's course is required
- WHIMIS training an asset
- Being a graduate of a culinary program would be a significant asset
- Precise knife skills
- Ability to work in a fast paced environment with long periods of time spent on your feet
- Ability to lift up to 20 kg (~50 pounds)
- Knowledge or willingness to attain knowledge about gluten free and vegan cooking
- Knowledge or willingness to attain knowledge about therapeutic diets
- Must be team-oriented, enthusiastic, and creative
- Must be organized and an effective communicator

Hours, Location of Work and Pay:

Brigadoon Village- 1650 North River Road, Aylesford, NS

Full Time Position: May to October

Part Time Position: October to April

Wage: Pay to be determined based on experience

Onsite accommodation available to those applying outside of the Annapolis Valley

Training and orientation provided

How to Apply:

Please email applications to liz@brigadoonvillage.org

Application closes March 15th, 2019

