



Position Title: Baker, Kitchen Team

Location: Aylesford Lake, NS

Reports to: Executive Chef

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 15 different condition-specific summer camps over nine weeks for children between the ages of 7 and 18. In our off season, we cater to a wide variety of groups and organizations including school groups, professional organizations, and workshops such as Becoming An Outdoor Woman. 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 tasty 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 is led by our Red Seal Executive Chef. 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 food allergies and preferences become mainstream Brigadoon offers a unique learning environment to understand and implement the most complex of dietary requirements.

As a baker you will be expected to work both independently and as part of a team in the preparation of meals for groups of 10-150 people. You will have a leadership role in the kitchen and will be expected to problem solve and prioritize accordingly. You will work with the Executive Chef and Sous Chef to serve meals in an efficient and timely manner.

Key responsibilities

- Prepare all baked goods such as cookies, muffins, cakes, and cupcakes according to menu specifications for staff, campers, and participants (cafeteria and family style).
- 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.



Giving extraordinary kids a chance to be ordinary

- Use good food handling practices to ensure all foods are prepared in a safe manner.
- Aid in maintaining appropriate kitchen logs for food safety checks.
- 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
- Red Seal Certification considered an asset
- 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
- Previous experience in healthcare based foodservice would be an asset
- 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

Location: Brigadoon Village, 1650 North River Road, Aylesford, NS

Full Time Position: April 27th to November 1st

Wage: Pay to be determined based on experience

Hours: 6am-2pm / 11am-7pm (as determined by the demands of the group)

Onsite accommodation available to those applying outside of the Annapolis Valley.

Training and orientation provided.

How to apply

Please email applications to dianne.kendall@brigadoonvillage.org

Application closes April 1, 2020