



Job Title: Camp Cook

Location: Camp Wabun

Position Type: Full-Time (40 hours per week)

Pay: \$800 weekly wage plus room and board

Completion Bonus: \$500 upon successful completion of the summer season

Dates of Employment:

June 11 – August 15, 2025 (40 hours/week, 6 days/week)

Location:

Camp Wabun is a wilderness canoe tripping summer camp for children ages 10 to 18. Our Base Camp is located on an island on Lake Temagami in Northern Ontario, 18 miles by water from the nearest town. Wabun provides immersive wilderness canoe trip experiences for young people who spend 6 or 3 weeks coming in and out of base camp on trips of increasing duration and difficulty, all while fostering personal growth and a sense of community. Wabun hires trip staff who guide the children on canoe trips and base camp staff who stay on-island to run the facilities, provide meals, and coordinate the between-trip camp program.

Camp Facilities:

The kitchen is fully equipped with gas stoves, (2 six-burner ranges and two flat-tops), a walk-in fridge, freezer, three sink system and sanitizer all powered by electricity. Backup power is available via a reliable generator as disruptions in power and running water can occasionally happen. The camp also provides the basics for remote living: rustic cabin accommodations, shared bathroom facilities (no running water in the cabin, but hot showers are available in the shower house). While you will have access to electricity, please note that power and water disruptions can sometimes occur. The location is remote, but you will have the opportunity to take scheduled days off and re-supply when needed. During your time off you are welcome to access the waterfront to swim or use our canoeing equipment and you are welcome to participate in base camp activities. Access to town or other time off-island may be arranged occasionally in collaboration with administrative staff. Internet access will be available to you in a screen tent on the south side of the island.

Job Overview:

This position offers a unique opportunity to work in a remote, beautiful setting while making a lasting impact on the Camp Wabun community. The holder of this position will be a key part of creating an unforgettable experience for both campers and staff, helping to build lasting memories and promote the values of teamwork, leadership, and wilderness adventure.

The Camp Cook is responsible for the preparation, cooking, and service of nutritious, filling, and delicious meals for both campers and staff. This role works in close collaboration with the Kitchen Manager to ensure the camp's kitchen runs efficiently, with an emphasis on making sure meals are abundant and that everyone's appetite is satisfied. The Camp Cook will help create and refine menus that cater to dietary needs, ensure food is prepared and served in a timely manner, and support the overall organization of the kitchen. Additionally, the Camp Cook will coordinate with the Kitchen Manager to ensure that supplies are ordered and available for meal prep, and will be on hand to receive deliveries and store food items as needed.

Key Responsibilities

Meal Preparation and Service:

- Prepare and cook daily meals (breakfast, lunch, and dinner) for campers and staff, ensuring all meals are filling, nutritious, and cater to large appetites.
- Encourage second helpings and support the camp's emphasis on providing an abundant food supply while managing waste and cost.
- Collaborate with the Kitchen Manager to create menus that reflect the camp's focus on nourishing meals that support active campers and staff.
- Assist in managing portion sizes to accommodate fluctuating appetites throughout the summer, adjusting meal quantities as necessary to avoid excess waste and ensure enough food for all.
- Maintain a clean and organized work area, ensuring that food is prepared in a timely and efficient manner and is served attractively.

Collaboration with Kitchen Team:

- Work closely with the Kitchen Manager to plan and prepare meals, making sure all dietary needs and preferences are accommodated.
- Foster a positive, team-oriented environment in the kitchen, ensuring that kitchen assistants and dishwashers can work efficiently in a clean and organized space.
- Help make the job of the kitchen assistant and dishwasher easier by maintaining tidiness, minimizing clutter, and ensuring that workstations are properly organized throughout meal prep.

Dietary Needs and Allergy Management:

- Ensure dietary restrictions and allergies are considered when preparing meals, including providing options that meet common dietary needs (e.g., vegetarian, gluten-free).
- Maintain proper labeling for meals to ensure campers and staff with food allergies or special dietary needs are aware of what is safe to eat.
- Work with the Kitchen Manager to ensure that cross-contamination risks are minimized and that all allergens are properly handled.

Menu Planning and Coordination:

- Assist the Kitchen Manager in menu planning to ensure that meals are suitable for the camp's needs, including the significant appetites of campers and staff.
- Coordinate with the Kitchen Manager to ensure that sufficient food supplies are available for upcoming meals and special events.

Receiving Deliveries and Storing Supplies:

- Be present to receive food orders delivered to the camp, checking for accuracy and quality, and ensuring that all items are stored properly in the kitchen, walk-in fridge, pantry, or freezer.
- Help the Kitchen Manager keep track of inventory, ensuring that ingredients are always available for meal prep and planning.
- Work closely with the Kitchen Manager to make sure that supplies are ordered on time, and help with organizing and rotating inventory to ensure freshness.

Special Events and Camp Meals:

- Plan, prepare, and serve meals for special events as outlined on the camp calendar, including family visits, community gatherings, and celebrations.

- Be flexible and adaptable in response to changes in group sizes or special dietary requests during special events or routine meal service.

Additional Responsibilities:

- Maintain a clean and organized kitchen environment, ensuring adherence to food safety, sanitation, and health standards.
- Assist the Kitchen Manager in organizing and preparing the kitchen before meals, ensuring all appliances and tools are in good working order.
- Assist in cleaning up after meals, making sure that all cooking areas, counters, and dining areas are sanitized and organized.
- Be available to help with any other tasks related to kitchen operations, including food preparation and post-meal cleanup when necessary.

Required Skills and Qualifications:

- Food Handler Safety Certificate (by May 31, 2025)
- Previous experience in a professional kitchen or food service environment is preferred, but not required.
- Strong cooking skills and knowledge of preparing large meals that can meet the demands of a high-volume kitchen with growing appetites as the season progresses.
- Ability to manage food quantities efficiently, ensuring that food is abundant while minimizing waste and managing cost.
- Familiarity with handling dietary restrictions and food allergies in a large-scale kitchen.
- Strong organizational skills and ability to maintain cleanliness and efficiency in a fast-paced environment.
- Ability to work effectively as part of a team and contribute to the positive atmosphere of the kitchen.
- A willingness to be flexible and adaptable to changes in schedule or meal requirements.
- Excellent communication skills and a positive, team-oriented attitude.

Additional Information:

- This position requires working 30 hours per week, including some evenings and weekends.
- Room and board are provided as part of the employment package.
- Camp Wabun maintains a **cannabis- and nicotine-free environment**. All staff are expected to respect and uphold this policy while on site.
- An **alcohol policy** is in place and will be discussed further during the interview process.
- The position is ideal for individuals looking to work in a dynamic, community-based environment

To Apply:

Please submit your application to jess.lewis@wabun.org with a brief cover letter and resume detailing your previous kitchen experience and why you would be a great fit for the Camp Cook position at Camp Wabun. We look forward to hearing from you!