



Job Title: Dishwasher/Kitchen Assistant

Location: Camp Wabun

Position Type: 40 hours per week

Pay: \$688 weekly wage, plus room and board

Completion Bonus: \$250 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. As a Dishwasher/Kitchen Assistant at Camp Wabun, you will play a vital role in ensuring the cleanliness, efficiency, and organization of the kitchen, dining room, and surrounding areas. This position is integral to maintaining a smooth kitchen operation during meal prep, service, and cleanup. Duties will include washing dishes, pots, and pans, assisting with meal prep as needed, and maintaining cleanliness throughout the kitchen, map room, and dining areas. You will also be responsible for opening and closing the kitchen, ensuring that all kitchen tasks are completed thoroughly, and assisting with cleaning after meals.

Key Responsibilities:

Opening Duties:

- Arrive on time and ensure all kitchen appliances and equipment are in working order (dishwasher, stoves, ovens, etc.).
- Prepare the sanitizer solution for dishwashing and ensure adequate soap and supplies are available.
- Set up the kitchen for the day's activities, including making sure all surfaces are clean and sanitized.

- Organize the kitchen for meal prep, including organizing pots, pans, and utensils.
- Ensure that coffee equipment is set up and ready for service.

Meal Prep/Post-Meal Cleanup:

- Wash dishes, pots, pans, and utensils, following the proper sanitizing and washing procedures.
- Ensure all food prep and cooking areas are wiped down and sanitized.
- Assist in tidying up the kitchen and dining areas after meals.
- Wipe down and disinfect all dining tables after each meal.
- Lightly sweep and tidy the kitchen, map room, and dining areas after each meal.
- Empty garbage containers when necessary, rinsing the containers and replacing bags.
- Assist with cleaning up any spills, crumbs, or food waste.
- Ensure that all surfaces, including high-touch areas, are sanitized regularly throughout the day.

Closing Duties:

- Ensure that all food is wrapped, labeled, and stored appropriately.
- Laundry: Place used kitchen towels, aprons, and other linens into the washing machine by 7 pm, adding the proper detergent.
- Clean and turn off all kitchen appliances, including ovens and stove-top burners.
- Clean the grill and empty the grease trap.
- Empty and wipe down sinks, drains, and clean any leftover food pieces from surfaces.
- Wash, dry, and put away dishes, ensuring the potroom is organized with clean dishes laid upside down to dry.
- Sweep and mop the kitchen, walk-in, bakery, and map room areas using green cleaner in hot water.
- Take out the trash, rinse containers as needed, and replace with a new contractor bag.
- Wipe down all high-touch surfaces with sanitizer, including countertops and appliance handles and check the sanitizer solution level.
- Fill hand soap dispensers.
- Turn off the dishwasher and ensure the sanitizer solution is at the correct level.
- Turn off all non-essential appliances (such as lights, fans, and the dishwasher breaker).
- Ensure that the external kitchen door is locked securely after leaving.

Additional Responsibilities:

- Provide limited assistance to other kitchen staff during particularly busy days.
- Keep the map room, kitchen, and dining room clean and organized.
- Receive food orders by boat/barge multiple times a week, assist with unloading deliveries, and carry items into the walk-in fridge, pantry, or freezer room.
- Report any broken or malfunctioning equipment to the Kitchen Manager.
- Assist with any other kitchen duties as needed.

Required Skills and Qualifications

- No prior experience required; however, a willingness to learn and the ability to work well under pressure are essential.
- Food Handler Safety Certificate (by May 31, 2025)
- Ability to work efficiently and independently.
- Good organizational and time-management skills.
- Ability to maintain cleanliness and sanitation in a fast-paced environment.
- Physical ability to lift and carry heavy items, bend, stretch, and stand for long periods.
- Ability to follow instructions and use kitchen equipment safely.
- Previous dishwashing or kitchen experience is a plus, but not required.

- Comfortable working in a youth camp environment and able to maintain a positive attitude while interacting with children.
- Ability to create a warm, welcoming atmosphere in the kitchen, encouraging campers to feel supported and connected.
- Willingness to engage with campers, offering a friendly space where they can pop by for a cup of tea or cocoa and feel heard and valued.
- Strong communication skills, with an emphasis on open, respectful interactions with campers and staff.

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 any previous kitchen experience and why you would be a great fit for the Dishwasher/Kitchen Assistant position at Camp Wabun. We look forward to hearing from you!