



Camp Chestermere Association
1041 East Lakeview Road
Chestermere, AB, T1X 1B1
(403) 272-6030
www.campchestermere.com

Position: Food Services Coordinator (Chef)

Reports to: Executive Director

Employment Status: Full-time with benefits

Camp Chestermere

Camp Chestermere is a year-round Christian Camp and Ministry organization, located lakeside in the City of Chestermere, Alberta, 15 minutes from Calgary. During the months of July-August, Camp Chestermere operates as a non-denominational Christian summer camp serving youth ages 5-17 in a variety of day, overnight and leadership camp programming. Offering exciting activity options such as archery, canoeing/kayaking, power tubing, wall climbing, amidst much, much more.

Camp Chestermere presents the love of Jesus Christ to youth and communities by Building Relationships, Creating Experiences and Developing People. During the months of September-June, Camp Chestermere operates as a year-round rental facility servicing church, school and corporate events/retreats as well as private bookings.

Food Services Coordinator (Chef)

Camp Chestermere is currently seeking a full-time Food Services Coordinator who loves camp ministry, has a passion for feeding people, and understands the important role food plays in a camp ministry program. The right candidate will have a history of creativity and excellence in food service, a passion for Christian camp ministry, be a joy filled follower of Jesus, and desire for working as part of a team.

As the Food Services Coordinator you will contribute to the Camp Chestermere experience by providing excellent hospitality, quality food, and a great food service experience. You will work closely with the leadership team to find creative and new ways to incorporate food and food service into camp programming. You will develop young Christian leaders in the kitchen and service areas, and you will provide support to our year-round team as you prepare for groups. Managing teams, creating positive camp experiences, providing great food and hospitality is what you do.

Roles and Responsibilities

The Food Services Coordinator is responsible for providing direct oversight to the day-to-day operations of the kitchen at Camp Chestermere. Such responsibilities include:

- Plan menus and serve quality meals that are high quality, nutritious, sufficient to meet dietary needs and palatable, including dietary alternatives for camp seasons and/or rental bookings
- Evaluate food service options
- Maintain a high level of cleanliness, and organization in the kitchen and dining hall at all times
- Ensure food safety standards are maintained in the kitchen at all times
- Preparing and serving meals for groups of 25-300+
- Accountable for budget, managing inventory and food purchasing with our suppliers
- Assisting with the set-up and tear down of meal services
- Recruitment, training and leading, and developing kitchen and food service staff and volunteers
- Schedule kitchen staff, service staff, and volunteers
- Work alongside our Guest Services Coordinator to execute on a variety of Camp Chestermere and/or community events
- Work alongside our Office Administrator and Camp Coordinator to intake and accommodate for camper and staff dietary needs
- Work collaboratively with our year round team to promote, implement and evaluate our experience model.
- Other responsibilities as required

Qualifications and Requirements

1) Character:

- Personal relationship with Jesus Christ, a growing relationship with the living God and evidence of the fruit of the Spirit. Aligned with and committed to Camp Chestermere's Statement of Faith.
- Must agree to and adhere to Camp Chestermere's Lifestyle Agreement.
- Must be kind.
- Must be seeking to learn and grow.
- Must be able to work cooperatively on a team.
- Ability to work within the larger camp team to work towards common goals

2) Skills, Experience & Qualifications

- Graduate of a food services related program or equivalent life/work experience
- 5+ years previous cooking experience preferred
- 2 years commercial kitchen management experience preferred
- Banquet production and service considered a strong asset.
- Knowledge of special diets such as, but not exclusively limited to: gluten free, vegetarian etc
- FoodSafe level 1 certified or willing to obtain FoodSafe Certification (or similar certification).
- FoodSafe Level 2 must be obtained within the first year of employment

- Red Seal, CWC, CCC or CCI are considered a strong asset.
- Standard computer skills. (MS Word, Excel, Google docs and Online ordering programs)
- Valid Alberta driver license or equivalent (An asset but not required)
- Enjoy and connect well with people of all ages
- Proven ability to oversee and manage a budget
- Ability to meet deadlines and to thrive in a fast paced and potentially high pressure environment during busy times.
- Strong organizational and administrative skill set
- Previous experience working in Christian camp ministry is preferred.

3) Requirements:

- Ability to work irregular hours including evenings and weekends, including the ability to stand for prolonged periods of time
- Ability to lift up to 25kgs unassisted
- Acceptable Criminal Record Check
- Ability to commute/relocate to Chestermere, AB: reliably commute or plan to relocate before starting work (required)
- Ability to coach and develop team members in a fast paced environment
- Take seriously the desired behaviors of Camp Chestermere as you drive a positive work culture and environment in the kitchen and dining hall
- Understanding the key role food service plays as part of the ministry and mission of Camp Chestermere

Job Type: Full-time, Permanent (following probationary period)

Salary: Commensurate to experience. Camp Chestermere offers a competitive compensation package.

Work Location: In-person at Camp Chestermere facility

Please submit resume and a cover letter telling us a little about yourself and why you are interested in this position to Executive Director, Christopher Walker, at campdirector@campchestermere.com