

CAMP COOK

required

Northwest Territories

Duties Include:

- prepare full course meals, including breakfast, baking, lunches and cooking dinners
- plan menus, ensure quality of food and determine size of food proportions
- work with minimal supervision, supervise kitchen staff and helpers, manage safe kitchen operations
- estimate food requirements and costs, inspect kitchens and food service areas, maintain inventory and records of food, supplies and equipment
- clean kitchen and work areas, wash dishes

Room and board provided; flights to and from camp for shift rotation provided.

Email resume to campositions@gmail.com