



Breakfast Cook – Baker

Primary Role: Responsible for preparing all baked goods for the camp and cooking breakfast for up to 120 residents.

Qualifications:

- FoodSafe Level 1 (required)
- Certificate or diploma in baking/pastry is an asset
- WHMIS preferred
- First Aid Level 1 preferred
- Minimum of 2 years experience baking in high volumes preferred
- Must be able to pass a drug and alcohol test prior to employment and work/live in a drug and alcohol free camp environment for 2-4 weeks at a time.

Personal Attributes & Skills:

- Highly motivated to prepare fresh, tasteful, appealing food
- Flexible, 'whatever it takes' attitude
- Capable of working independently with minimal supervision
- Strong supervisory skills
- Excellent communication and interpersonal skills
- Excellent organization and time management skills
- Professional image with good personal hygiene
- Good physical stamina; capable of lifting up to 50lbs and working long hours on your feet
- Must be able to live in a remote camp environment for 4 weeks with a 2 week break

Responsibilities:

- Practice safe work procedures and rectify or report any safety hazards in a timely manner
- Ensure food safety standards are consistently met and maintained
- Prepare daily breakfast, including eggs to order per menu plan
- Prepare daily desserts such as pies, cakes, puddings, etc.
- Prepare daily bread products such as loaves, rolls, biscuits, scones, etc
- Prepare daily treats such as cookies, squares, pastries, etc.
- Ensure quality, quantity and timing of all baked goods
- Clean all pans & utensils used during cooking/preparing process as required
- Ensure work space, storage areas & kitchen are clean, organized & sanitized
- Monitor baking ingredients rotation & inventory
- Communicate with Head Cook/Manager regarding camp numbers, quantities & ordering
- Maintain professional appearance & conduct at all time

Apply to: employment@summitcamps.ca



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