



## Cook

**Location:** YMCA Camp Wanakita, 1883 Koshlong Lake Rd, Haliburton, Ontario

**Position Type:** Full-time Seasonal Contract (June 24, 2025 – September 2, 2025)

**Rate of Pay:** \$18.00/hour

**Room and Board:** A room and board package which includes shared accommodation as well as meals will be applicable to all Food Services positions. The associated fee with this room and board package is \$53.55/week.

### Position Description:

We believe that it is through the power of our amazing people that the #YSavesLives. By joining the YMCA Camp Wanakita team, you will contribute to making our Y the best place to work.

As a Cook, you will work on-site at YMCA Wanakita in Haliburton, Ontario, reporting to the Food Service Director. You will play a key role in delivering delicious, nutritious meals to campers and staff in a lively, outdoor setting. Your responsibilities will include preparing high-quality meals, maintaining food safety standards, and contributing to smooth operations in the camp dining halls. You will work alongside a collaborative team to provide a variety of meals that meet dietary requirements and contribute to a positive, energetic atmosphere.

This is an exciting opportunity to gain hands-on culinary experience while making a meaningful impact at a charitable organization. Join us at YMCA Wanakita and contribute to an unforgettable camp experience in an outdoor setting.

### What You'll Do:

- Adhere to established YMCA, Health Department and Ministry policies and procedures around menu planning, food preparation and storage.
- Responsible for the daily preparation of food items in the pantry, fry and/or stations or other areas of the kitchen.
- Prepare all food items as directed in a sanitary and timely manner.
- Follow recipes, portion controls, and presentation specifications as set by the restaurant.
- Restock all items as needed throughout shift.
- Clean and maintain station in practicing good safety, sanitation, organizational skills.
- Understand and have knowledge on proper use and maintenance of all equipment in station.
- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Ensure that the correct quantities are prepared to meet daily needs.
- Utilize kitchen equipment during food preparation.
- Always stay productive and prepare for future needs as time allows.
- Demonstrate flexibility and volunteer to fill open shifts as required by variations in staffing.
- Ensure all leftover ingredients, sauces, baked goods are disposed of appropriately.
- Occasional supervision of 2 to 4 part-time kitchen staff.
- Direct and train other workers, but receives supervisory review of completed work.
- Ability to lift up to 50lbs.
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas.
- Stock cupboards and refrigerators.
- Remove trash and clean kitchen garbage containers.
- Carry food supplies, equipment, and utensils to and from storage and work areas.

### What You Bring:

- Second- or third-year culinary student with the ability to multitask in a fast-paced kitchen environment.
- Two (02) years of relevant experience in cooking and food preparation.
- Excellent organizational skills, attention to detail and the ability to thrive in a fast-paced environment.



**A Major Asset If:**

- Completion of a two-year cooking program is preferred.
- Working knowledge of Canada's Food Guide.
- Energetic and enthusiastic, with a responsive and participant-focused approach.

All offers of employment will be subject to the provision that the successful incumbent provides the YMCA of Hamilton|Burlington|Brantford with a current and satisfactory Police Records Check. Positions responsible for the direct supervision of children and/or vulnerable persons will be required, in addition to a Police Records Check, to provide a Vulnerable Sector Screening Report at the time of hire. Police Records Checks are reviewed on an individual basis, and the offence(s), if any, is considered in the decision-making process in relation to the requirement of working with children; therefore, not eliminating all candidates with a record from being offered a position.

**Ready to Make a Difference?**

The YMCA is a charity that ignites the potential in people. #YSavesLives starts with building a strong community. If you're passionate about creating a vibrant and healthy community where everyone thrives, we want to hear from you!

Don't meet every requirement? Studies have shown that women and people of colour are less likely to apply to jobs unless they meet all qualifications. If you are excited about the role, but your resume doesn't align perfectly with every qualification in the description, apply anyway. You may still be the right candidate for this or other roles!

**Interested in applying?** Please submit your resume to: Ron Tenthorey, Food Service Director via email to [ronald.tenthorey@ymcahbb.ca](mailto:ronald.tenthorey@ymcahbb.ca) by **May 31, 2025**.

The YMCA of Hamilton|Burlington|Brantford is committed to creating an inclusive, diverse, equitable and accessible environment. All qualified applicants will receive consideration for employment without regard to race, colour, religion, gender, gender identity or expression, sexual orientation, national origin, genetics, disability, age, or neurodiversity. We understand the social barriers preventing individuals from applying for open roles. We encourage those from the Indigenous, 2SLGBTQIA+, BIPOC, and Disabled communities to apply. If you need any accommodation throughout the recruitment process, please do not hesitate to contact our People, Leadership and Culture Department [plc@ymcahbb.ca](mailto:plc@ymcahbb.ca).