Camp Cook

Camp Arowhon Limited

Job ID
11381

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LOCATION	DATE POSTED	EXPIRY DATE
1 Arowhon Road, Algonquin Park, Ontario P0A 1H0, Algonquin Park, ON| Ontario	19-11-2026	18-05-2027

TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD $23 per hour	2 years to less than 3 years	Secondary (high) school graduation certificate

Job Details

Camp Cook (Summer Camp)

Employer Legal Name: Camp Arowhon Limited

Employer Operating Name: Camp Arowhon

Job location: Algonquin Park, Ontario (nearest municipalities: Huntsville, Ontario and Dwight, Ontario)

Address of work: 1 Arowhon Road, Algonquin Park, Ontario P0A 1H0

Salary: $23/hour

Benefits: Free parking available. Room and board provided for employees who relocate. Staff accommodation including laundry service and free parking, along with outdoor activities available/provided to employees who relocate.

Vacancies: 10

Terms of employment: Seasonal, Full time

Hours: 48 hours/week

Start date: May 17, 2027

End date: October 21, 2027

Employment conditions: Overtime, Shift, Weekends

Work Setting: Summer camp

Job requirements

Language of Work: English

Education: Secondary (high) school graduation certificate

Experience: Minimum of two years of relevant work experience is required. Work experience in a camp kitchen is an asset.

Work Conditions and Physical Capabilities: Fast-paced environment, work under pressure, repetitive tasks, standing for extended periods, overtime required, physically demanding, attention to detail, handling heavy loads

Work Location Information: Remote location, must be willing to relocate

Personal Suitability: Dependability, initiative, team player, excellent oral communication, judgement, flexibility, reliability, organized

Cook Categories: Cook (general)

Cuisine Specialties: Canadian, International

Duties and Responsibilities

• Prepare and cook complete meals for campers and staff, including:
o Food production, preparation, and service for breakfast, lunch and dinner at a camp serving approximately 550 people daily.
o Rotating cook work areas as needed, producing and preparing food for some or all of the following: grill, salad bar, soups, vegetables and side dishes, vegetarian meals, fried foods, short orders for brunch, cooking meats, slice deli meats, etc.
o Demonstrating creativity in food production creating a variety of meals and soups and salads.
o Operating industrial machinery: grills, stoves, mixers, convection ovens, deep fryers, dishwashers, slicers, food processors, etc.
• Train staff in preparation, cooking and handling of food
• Plan menus, determine size of food portions, estimate food requirements and costs, and monitor and order supplies. This includes but is not limited to ensuring that stock is controlled, groceries are utilized effectively, and monitoring and adjusting recipe yield to minimize food waste
• Inspect kitchens and food service areas
• Clean kitchen and work areas, including completing daily cleaning duties such as: washing dishes and equipment used during shift, clean food counters, work tables and kitchen equipment, sweep and mop floors, clear garbage, compost and recycling bins at the end of each shift.
• Organize and manage buffets and banquets
• Prepare dishes for campers and staff with food allergies or intolerances at all three meals (breakfast, lunch and dinner). This includes but is not limited to: vegan, vegetarian, and gluten free diets. Also includes accommodating food allergies.
• Schedule and supervise kitchen helpers
• Maintain records of food, supplies, and equipment
• Order supplies and equipment

• Assist with unloading the grocery truck

How To Apply:

- Apply by email to: steph@camparowhon.com

All qualified applicants are encouraged to apply, including youth

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