



**Job Title: Head Cook**

Location: Pioneer Ranch, Rocky Mountain House

**Reports to: Pioneer Camp Food Services Manager**

**Purpose: Work with the Head Cook's Assistants in the preparation & presentation of meals at camp and in maintaining a clean and tidy kitchen.**

**Essential Job Responsibilities:**

- Plan nutritious and well balanced meals throughout the duration of Camp
- Work with Pioneer Camp Food Services Manager to ensure that all food, ingredients and supplies needed are obtained and stored properly.
- Prepare meals
- Assist in the setting and cleaning of tables and the serving of meals
- Receive food orders, as directed by full-time Kitchen Staff
- Work shifts as required
- Serve people in a friendly and courteous manner
- Oversee general cleaning of kitchen and related areas
- Maintain safe and clean work environment by developing, enforcing and complying with procedures, rules and regulations
- Clean, store, and handle pots, utensils, dishes and cutlery in accordance with the Alberta Health Department regulations and Kitchen standards
- Will be required to assist as directed with cleaning and sanitization procedures as directed by leading health authorities

**Qualifications:**

- Completion of food handlers' (ie. Food Safe) course considered an asset
- Willingness to learn in a fast paced environment
- Must be 18 years of age or older