



# Camp Cook

## 4-H Nova Scotia, Camp Rankin

**Title:** Camp Cook, Camp Rankin, 4-H Nova Scotia

**Reporting to:** Events Coordinator, 4-H Nova Scotia

**Position Status:** Full-Time, Seasonal (6-8 weeks)

**Vacancies:** 1 position available

**Salary:** Compensation dependent on experience. Meals are provided. Accommodations provided, if required.

**Start date:** June 2023

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### WHO WE ARE

4-H is a nationwide, family-oriented, community-based, positive youth organization dedicated to the development of young Canadians, encouraging them to become responsible members of society. 4-H NS promotes leadership, encourages the care and responsibility of our resources, and builds positive life-skills to secure a sustainable future for Nova Scotia. 4-H Nova Scotia supports a variety of events and programs aimed at contributing to positive youth development, including Camp Rankin.

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### CAMP RANKIN

Camp Rankin is a co-ed overnight camp hosted by 4-H Nova Scotia for 4-H members ages 9 to 15. Broken into five one-week camps (three one-week camps for ages 9 – 12 and two one-week camps for ages 13 – 15), the camp week begins on Sunday afternoon and ends the following Friday morning. Through camp, we strive to uphold the 4-H values and traditions which encourage care and responsibility for our resources and positive life skills to youth. Camp Rankin is located on Cape Breton Island, Nova Scotia just outside of St. Peter's on the Bras d'Or Lakes.

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### RESPONSIBILITIES

Under the direction of 4-H Nova Scotia, the Camp Cook is responsible for preparing three nutritional meals as well as two snacks per day for the campers during a five-week youth camping program running from July 9<sup>th</sup> to August 11<sup>th</sup>, 2023. Duties include but are not limited to:

- Preparation and stocking of the kitchen before the first camp week.
- Development of a healthy menu that follows Canada's Food Guide.
- Preparation and monitoring of kitchen budget.
- Ordering and stocking of food needed to provide home-cooked meals.
- Preparation of breakfast, lunch, dinner, and evening snacks for up to 60 campers and camp staff.
- Maintenance of a clean and sanitary kitchen.
- Adherence to camp policies and procedures.
- Supervision of the campers and counselors in the meal preparation and clean-up.

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### QUALIFICATIONS

The successful candidate must be at least 19 years of age as of January 01, 2023, and must undergo a Police Record Check, a Child Abuse Registry Check, and additional Screening as requested.

**Education and Experience**

- A minimum of two-years of relevant cooking experience.
- Ability to design a menu that is reflective of a healthy lifestyle.
- Experience in ordering food and managing a budget.
- A Food Safety Training certificate is required. Must be obtained no later than May 15, 2023.

**Abilities**

- Ability to stand and work for long periods in a kitchen, lifting 25lbs or less.
- Well-organized, responsible, and able to work independently.
- Must be adaptable and willing to accommodate allergies by adjusting the menu.

**Assets**

The successful candidate will take initiative in delivering quality, home-cooked meals. The ideal candidate is responsible and reliable. Additional assets would include:

- Previous experience in an overnight summer camp environment.
- Knowledge of the 4-H program.
- First Aid/CPR, WHMIS training, Occupational Health & Safety

Necessary training such as First Aid/CPR, WHMIS, and Food Safety Training will be provided, if needed.

**APPLICATION**

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Apply directly to [careers@4hnovascotia.ca](mailto:careers@4hnovascotia.ca) with a cover letter and resume (referencing the position)