

Camp Cook – Summer 2026

Dates of Employment: June 21, 2026 – August 8, 2026

Compensation: \$800–\$1,000 per week (commensurate with experience)

Housing & Meals: All meals & on-site housing (when possible) provided

Reports To: General Director and Assistant Director

Works Closely With: Kitchen Manager

Position Summary

The Camp Cook is responsible for preparing nutritious, high-quality meals for campers, staff, and volunteers in a dynamic summer camp environment. This role focuses on meal preparation and cooking, ensuring all meals are prepared on schedule and meet health and safety standards. The Camp Cook works collaboratively with the Kitchen Manager, who oversees the overall food service operation, and plays a key role in supporting kitchen staff and volunteers.

Key Responsibilities

Meal Preparation & Service

- Prepare and cook meals for approximately **200 participants for breakfast and lunch**, and **150 participants for supper**.
- Breakfast and lunch are served in **two sittings** due to day camp programming.
- Ensure all meals and snacks follow menus approved by camp administration.
- Prepare and serve meals in a timely and organized manner.

Team Leadership & Camp Culture

- Supervise, mentor, and support kitchen crew staff and volunteers.
- Provide clear instructions and guidance for food preparation and cooking tasks.
- Foster a positive, respectful, and cooperative kitchen environment.
- Model professionalism, teamwork, and a strong sense of camp community.

Kitchen Operations & Safety

- Maintain a clean, organized kitchen and adhere to all health and safety regulations.
- Report broken or malfunctioning equipment promptly to the Directors.
- Minimize food waste and manage food costs where possible.

Inventory & Ordering Support

- Collaborate with the **Kitchen Manager** to calculate quantities for food ordering and preparation.
- Assist the Kitchen Manager with food inventory management, including proper storage and labelling.
- Assist with weekly ordering of food and kitchen supplies.
- In cooperation with the Kitchen Manager, ensure orders are placed on time and verify that all items are received as ordered.
- Communicate regularly with the Directors regarding food, kitchen supplies, and cleaning supply needs.

Adaptability & Problem Solving

The Camp Cook must be flexible and adaptable, able to develop alternate plans on short notice (e.g., when items are out of stock or camp programs run off schedule). Disruptions are an expected part of camp life, and the Cook is expected to remain calm, solution-focused, and a positive influence within the team.

Ideal Candidate

- Experience cooking for large groups (camp, school, institutional, or catering experience preferred)
- Strong organizational and communication skills
- Ability to lead and motivate a diverse team in a fast-paced environment
- Valid food safety certification (or willingness to obtain)

About Frontier Lodge Quebec

Frontier Lodge Quebec is a Christian summer camp and retreat centre located in a beautiful natural setting. For decades, Frontier Lodge has been committed to creating a welcoming, Christ-centred community where campers, staff, and guests can grow, connect, and thrive. Meals are an important part of daily life at Frontier Lodge, serving not only to nourish campers and staff but also to build a sense of community and hospitality. The kitchen team plays a vital role in supporting the camp's mission by providing consistent, high-quality meals in a positive, service-oriented environment.