



Sagitawa Christian Camps

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Position Title: Food Service Manager

Reports To: Site Directors

Location: Moberly Lake, BC

Position Type: Full-time permanent salaried position

Position Summary:

Situated on Moberly Lake, BC, Camp Sagitawa is a Christian camping facility owned by Sagitawa Christian Camping Society, a non-profit society and registered charity.

Our Mission: At Sagitawa we are committed to caring for people and connecting them with Christ. Through relationships and programs that both challenge and encourage, we pursue personal growth and a deeper connection with our Creator.

The Food Service Manager is chiefly responsible for the overall functioning of meal services in the commercial kitchen as almost all use of the facilities includes meal service. This position also requires the successful candidate to be in a Christian mentorship/discipleship type role over kitchen staff during in-season and off-season.

General Responsibilities & Requirements

- Must be a born again Christian and support the Sagitawa Statement of Faith and Mission, Vision and Values
- Oversee all operations related to Food Services
- Prepare menus for camps and Guest Groups to be served on schedule
- Ensure that Food Safe, HACCP and camp kitchen standards are met and lead the kitchen staff/volunteers in meal preparation, safe equipment use, food storage and kitchen clean up following Ministry of Health requirements and Food Safe practices
- Oversee the development, updating and implementation of Camp Sagitawa's food service SOPs, Food Safety Plan, volunteer/staff orientation and other kitchen related procedures and record keeping practices
- Periodically review rental meal prices with Director to ensure sustainable pricing
- Order supplies & food for meal service
- In collaboration with the director, contribute to budget planning for capital kitchen/dining hall item replacement and upgrades
- Create and maintain a positive and supportive atmosphere in the kitchen
- Contribute to safety meetings and oversee safety practices in the kitchen
- Work with the Director/Maintenance team to identify and schedule maintenance in the kitchen/dining hall as needed.
- Other duties as the Director determines

Specific Responsibilities & Requirements

In Season in addition to General Responsibilities

- Oversee orientation and training of staff and volunteers in the kitchen and dish washing area.
- Be sensitive to the needs of the camp program, working with the Program Director to build meals and snacks around camp schedule and theme
- Create and maintain a positive and supportive atmosphere in the kitchen

- Schedule kitchen staff and volunteers
- Communicate with campers/parents regarding dietary needs

Off Season in addition to General Responsibilities

- Orient and supervise kitchen volunteers
- Orient, train and participate in discipling fall/winter interns
- Deep clean kitchen, dining hall and all equipment such as freezers, coolers, stoves/ovens etc
- Inventory food and equipment

Bona Fide Occupational Requirements

- Lead the summer kitchen team in prayer and daily devotions
- Willing and able to disciple kitchen summer team if needed as time permits

Qualifications & Skills

Experience, Knowledge, Love of Cooking

- Experience & knowledge managing a kitchen and willing to upgrade as needed or Red Seal Chef
- Passion for Cooking and a love to serve delicious meals
- Current Food Safe Level 2
- First Aid Level 1
- Experience managing a budget
- Cooking for people with food allergies and a variety of dietary needs
- Cooked for groups of 20-120 guests-Children's camp cooking experience an asset
- Proven leadership skills by successfully leading a team of paid staff and volunteers
- Experience working with teens

Administration

- Familiar with commercial kitchen SOPs & record keeping
- Experience with digital storage of important documents and basic computer skills
- Have used online purchasing platforms such as Sysco etc. or willing to learn
- Experience with Google Drive is an asset
- Strong organizational & communication skills

Spiritual

- Must be a born again Christian and maintain a growing relationship with the Lord, modeling Christ in all aspects of work and personal life
- Be active in staff prayer meetings and devotional times
- Be in agreement with Camp Sagitawa's statement of faith and whole-heartedly support its Mission, Vision and Values

Work Environment

Fast-paced, standard kitchen stress, considerable time on feet and physically demanding as in most food service environments. Longer shifts during In-Season but shorter shifts during Off-Season to average a 40 hour work week over the year.

Benefits

- Housing and utilities provided on site-No commute!
- 2 weeks paid vacation at Christmas, 4 days off at Easter and Thanksgiving plus regular vacation
- Complementary meals for you and your family when cooking for guests and free access to camp recreational equipment when available