

ROLE DESCRIPTION:

FOOD SERVICE PREP COOK

Term: Seasonal: Spring and/or Summer

Reports to: Derek Casselman, Head Chef

Enrollment Level: Frontline / CORE

Role Description:

Maintain food quality and appearance as per the MBC Guest Food Service standard including fresh baking, salad bar, soups, main buffet and staff meals. Assisting the Head Chef with prepping and cooking meals, while ensuring creative and attractive presentations of all food in the dining room. Handling food in a safe matter and maintaining food safety standards

Accountabilities:

- · Assisting in cooking breakfast, preparing soups and salads
- Maintain a clean and tidy kitchen including all cook/baking equipment and dishes
- Assisting the chef in preparing the legendary meals that MBC is known for.
- Ensure creative and attractive presentations of all food in the dining room.
- Maintain food safety
- Handling of food in a safe manner with the health of all guests and staff in mind
- · Follow MBC recipes in the preparation of food
- · Everything done with a special touch.
- Compliance with:
 - All relevant government regulations
 - The MBC Child and Youth Protection Policy (Working with children)
 - Staff Handbook policies and procedure
 - Occupational Health and Safety Policy: be aware of your responsibilities and act accordingly Other Duties as required

Qualifications:

- Loves to cook, have some food service experience, and be ready to learn from the best!
- Completion of food handler's course preferred
- Willingness to learn in a fast-paced environment

Additional Requirements:

- Mature in Conduct; Professional in communication, conduct and appearance; Problem Solver; Guest Focused;
- Quick on feet, quick responding and can handle crises.
- Able to liaison effectively with guests and program participants;
- A heart for influencing youth & young adults to be passionate followers of Jesus Christ.
- Comply with the requirements of the Occupational Health and Safety Policy by being aware of your responsibilities and act accordingly; working in the safest possible manner,
- Maintain safe and clean facilities environment by developing, enforcing and complying with procedures, rules and regulations
- Be a connected member of the MBC staff team, supporting all departments as team members, extending grace and responding with respect.



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Working Conditions:

- Working in a Christian service ministry requires a high standard of personal integrity and lifestyle. Each staff member
 working at MBC will be expected to adhere to the Code of Conduct as described in the Staff Manual. All staff members are
 expected to share in the vision, mission and ministry of MBC regardless of their role or position.
- Weekend and evening work will be required from all staff.
- Physical Demands physical working conditions including lifting and moving bags of flour. High stress conditions are likely to exist during peak seasons

Work hours:

- · You can expect to work 5 days per week
- You can expect to work 8 hours per day
- You can expect to work 40 total hours (on average) per week.
- Early, late and split shifts should be expected.

Spring Crew Service Roles - LEAD & CORE

During the Spring (May & June) all Lead and CORE Spring Crew staff will assist in other departments to help prepare MBC for the arrival of our summer guests. Lead & Core staff may be asked to do any or all of the following roles. Program staff will be given scheduled work time to plan for summer activities under the leadership of their department heads.

- Maintenance: A major part of Muskoka Bible Centre's responsibilities is to maintain our God given property and facilities, ensuring readiness for the spring and summer seasons. Expect hard work and fulfillment as you prepare the grounds and facilities for ministry.
- Housekeeping: Helping the Housekeeping department prepare for and clean up after retreat groups includes tasks such as
 cleaning guest accommodations, setting up meeting rooms, cleaning washrooms and taking out the trash! Housekeeping
 plays an integral role in the delivery of great ministry.
- Food Services: Our kitchen will be hopping in May and June with retreat groups during this busy season. Many of the
 students will serve in the Dining Room and on the Dish Crew alongside our full-time food service staff. We are known for our
 food and our warm & hospitable Dining Room service.
- Front Office and Campground Office: CORE staff hired for these positions will spend most of their spring crew work hours in their department.
- A/V: CORE Staff will spend part of their time in their departments assisting retreat groups with A/V needs, and other hours will be in Maintenance/Dining Room/Housekeeping.
- Recreation: CORE Recreation staff will spend most of their spring crew work in their department preparing for the summer and assisting with retreat group needs.
- · Widjiitiwin: Lead staff hired for these positions will spend most of their spring crew work hours in their department.

Outside of regular work hours, Spring Crew may be tasked with additional opportunities to lead spiritual growth activities.