### Why the Y?

### Imagine.....

- A place where you are a part of one of the most respected human services organizations in the world;
- A place where your work positively influences the lives of others in so may ways;
- A place where you are able to flourish in a values-based environment;
- A place where you will build a better future not only for yourself but also for those you serve.

# At the YMCA

- you will feel connected to community,
- you will meet new people,
- you will expand your knowledge base,
- you will have career development opportunities and
- you will experience a rewarding job by helping support the building of healthy communities

Imagine accomplishing all of this while having fun in a challenging and dynamic atmosphere!

This is "Why the YMCA".

### Our Y

With health and fitness branches, camps, childcare centres, community programs and newcomer services across the region, reaching from Windsor in the West, North to Goderich, South to Point Pelee National Park and East to Woodstock, the YMCA of Southwestern Ontario is committed to the development of healthy communities. Our locations, programs and services are designed to help our members and participants grow in spirit, mind and body and are open to people of all backgrounds, beliefs and abilities.

This commitment includes a special focus on our communities' children and youth. From the kids in our camps and those participating in soccer and swimming lessons, to youth who are new to our communities from around the world, the Y is committed to helping our next generation to grow and thrive, as healthy individuals and passionate future leaders.

"The Y has given me more than I could imagine. It has helped my children have a happy, healthy Mom – and you can't put a price on that." ~ Mary

"Y" not join these participants, our nearly 91,000 members and over 2500 employees and volunteers in the region to share our vision of a healthy community?

As we continue to grow, we have a need for the following position:

Position: Food Service Manager

Location: YMCA Camp Queen Elizabeth

Start Date: May 8th, 2022

**Compensation:** \$575/week – New Manager or \$625/week – Experienced Manager, based on experience in a camp or food service work environment

YMCA Camp Queen Elizabeth (CQE) is a seasonal summer camp and outdoor center located in Georgian Bay Islands National Park on Beausoleil Island just outside of Honey Harbour, Ontario. Since 1953, CQE has offered a variety of programs for children and youth ages 6-17, including traditional one and two week overnight camps, extended canoe out trips, leadership programs, and outdoor education programs for school groups. The programs offered have a strong emphasis on waterfront activities, canoe tripping, and environmental education. YMCA Camp Queen Elizabeth operates during the spring and fall seasons as an Outdoor Center, offering a variety of programs for schools and groups as well as a selection of training events and retreats for camp staff, adults and private groups. Annually, CQE hosts approximately 2000 participants throughout the outdoor education and summer camp programs.

The Food Service Manager is responsible for the overall food service operation at camp. This person is responsible for all purchasing with regards to food supplies, kitchen supplies, and equipment, and is expected to manage the budget of this area. The Food Service Manager oversees the preparation and serving of all meals to campers and staff of the camp, with consideration given to specific dietary needs, as well as ensuring that the kitchen and food storage areas are maintained at a consistently high level of cleanliness. They are responsible for planning a healthy, varied, and delicious menu for up to 300 campers and staff. The Food Service Manager ensures that all food is prepared and handled in a safe and healthy manner, and that Public Health guidelines are met and exceeded. They supervise and support the Assistant Cook, Dietary Restrictions Cook, and Prep Cooks, and are responsible for establishing a fun and safe working environment in the kitchen. The Food Service Manager is expected to be flexible, willing to take on new projects, meals, or kitchen staff throughout contract and eager to train staff in a fast paced, energetic environment. This person also provides leadership to the staff team as a whole and works closely with other area managers at camp to ensure smooth coordination of service delivery to all campers

### **Benefits:**

• A complimentary YMCA membership which encourages you to embrace the Y's philosophy of health and well-being

**Responsibilities:** 

- Coordinate daily, weekly and seasonal kitchen timelines (food prep, delivery and clean up)
- Ensures meals and snacks are on time and prepared in a safe kitchen environment. Ensures that all meals and snacks are healthy, varied and decision
- Manages the kitchen budget, responsible for purchases and keeps an adequate inventory of food, cleaning supplies and kitchen equipment
- Manages the health and safety in the kitchen and proactively manages risks. Ensures that food is prepared and handled in a safe in healthy manner that meets and exceeds public health guidelines
- Plans meals that meet standard dietary needs and creates a menu that is client friendly
- Supervises the kitchen team and provides, coaching, feedback and establishes a work environment that fosters positive and respectful relationships amongst the team
- Role model the YMCA core values and act as a leader amongst the broader staff team
- Work collaboratively with other area managers to ensure a smooth coordination of camp programs

# **Qualifications & Experience:**

- Experience working with children, youth, and adults in a camp or outdoor education environment or experience working in a kitchen environment
- Valid CPR C/Standard First Aid
- Current clear Criminal Reference Check with Vulnerable Sector Screening as per current YMCA human resource policy
- Safe Food Handler Certificate
- Preferred Applicants: A mature person with exceptional organizational skills, cooking skills, and a strong understanding of Y mission and values.

# **Competencies:**

- Values
- Community
- Inclusion
- Relationships
- Influence
- Developing Others
- Innovation
- Quality Results

- Self Development
- Change Capacity
- Emotional Maturity
- Project Management
- Communication
- Decision Making

# **Other Position Details:**

This position is a seasonal contract from May 8<sup>th</sup>-September 2<sup>nd</sup>, 2022. The successful candidate is required to live on site at Camp Queen Elizabeth in traditional cabin accommodations. Time off will be scheduled each session with staff receiving the equivalent of one day off per week.

# **Vaccination Policy:**

YMCA of Southwestern Ontario employees and volunteers are required to be vaccinated against COVID19 in order to help prevent and limit the spread. As per this policy, they must do one of the following:

- Provide proof of each COVID-19 vaccination dose by showing their Ontario Ministry of Health issued document
- Provide documented evidence of a Human Rights or medical exemption. Supervisors will refer all exemption requests to Human Resources for support

### To Apply:

 Submit resume, application form and cover letter by email to: Jacqueline Taylor, Camp Director, Camp Queen Elizabeth jacqueline.taylor@swo.ymca.ca at (519)-453-8858 x 1100.
Please include the Job Title in the subject line.

We thank all applicants for their interest; however only those selected for an interview will be contacted.

The YMCA of Southwestern Ontario is committed to providing a barrier-free environment for all stakeholders including our members/participants, employees, job applicants, suppliers, and any visitors who may enter our premises, access our information, or use our services. As an organization, we respect and uphold the requirements set forth under the Accessibility for Ontarians with Disabilities Act (2005), and its associated standards and regulations.