

Baker/Pastry Chef 2024

Our bakeshop is a very busy part of our kitchen. We make fresh, homemade bread, buns, crusts, pastries, and other desserts every day. The Baker/Pastry Chef is responsible for all things bread and dessert related, as well as camper/staff snacks. Our Baker/Pastry Chef will be required to create specialty desserts for vegan and gluten free diets. Prior experience is required along with a Safe Food Handler Certificate. Effective time management and the ability to adapt to changes in plans are essential skills for our Baker/Pastry Chef.

Duties may include but are not limited to:

- **Managing inventory of bakeshop ingredients and stock**
- **Recipe conversions to accommodate the number of campers/staff on site**
- **Making large quantities of doughs, batters, and icings**
- **Working on your feet for long periods of time**
- **Lifting up to 50lb**
- **Maintaining a clean and healthy Bake Shop in accordance with the Ministry of Health standards and protocols**
- **Assisting where needed in kitchen**

During meal times, you will be required to assist campers by directing them to where to place leftover food, where to get more food, where to place their dirty dishes, etc. Campers and staff are always eager to come into the kitchen and find out what the meal is.

Every day, camp organizes programs for the campers and they are always EAGER to have staff from all departments join in! We strongly encourage you to join in between breaks from work, at the end of your work day, or on your day off! This is a great way for you to be a part of the camp programs/routines and make new friendships with other staff from other departments!

A typical day in the kitchen will look like this:

630-930: Breakfast prep, serving, clean-up

Break from 930-1030

1030-130: Lunch prep. Serving, clean-up

Break from 130-4

430-630: Dinner prep, serving, clean-up

*You're done for the rest of the evening and can do whatever you would like.

These time frames are approximate and can change depending on the productivity of the whole kitchen as a team.

You work approximately 40-50 hours a week. Anything over and above 44 hours, is time and a half.

You don't pay for rent. You also don't have to pay for the food! You get to enjoy a variety of delicious homemade meals, 3 times a day!

If you're interested in being challenged and learn the ropes of working in a kitchen that strives to make delicious food, send me an email at gloria@tawingo.net . I'd love to chat and answer any questions you may have!