



2776 Semlin Drive, Vancouver, BC V5N 4R6

Phone: 604-662-7756

Web Site: www.fircom.ca

Prep Cook/Dishwasher

Want to get out of the city for a bit? Would you like to be somewhere surrounded by beautiful mountain views, ocean waterfront and great hiking trails? Do you have a passion for sustainable living and local food? This might be what you're looking for!

Come join an energetic staff team to provide quality service to our renters and outdoor schools. Fircom is a 120 acre property on Gambier Island. We have a garden, love recycling and composting, and aim to be a zero waste facility.

This is a kitchen position with duties including dishwashing, prep, and cleaning. The kitchen is run by our Head Chef and serves a large majority of vegetarian fare while using the organic produce from our farm.

Requirements:

- Level 2, Criminal Records Check upon hire
- Food Safe Certificate
- Good verbal and written communication skills
- Reliability
- Strong Work Ethic!

Assets:

- Experience with commercial kitchens and dishwashers
- First Aid

Position Details:

This job is on Gambier Island and will require you to be on site five days of the week. The position starts ASAP until October 15th, 2017 Full-Time. Semi-private; weekends as shared accommodation, is supplied and all meals when working on site. Training will be given on site.

The wage is \$105/day. You will save money eating for free and living on site!

To apply please email your resume and cover letter to Ana-Luz Cobon at analuzc@fircom.ca
No phone calls please.

Camp Fircom Society of the United Church of Canada

PREP COOK/DISHWASHER

JOB DESCRIPTION:

The Prep Cook/Dishwasher assists in providing food services during the 2017 rental season under the supervision of the Head Chef and Sous Chef. The Prep Cook/Dishwasher is also responsible for providing prep support, maintaining a clean and organized dish area while following the food safety standards for dishwashing. The Prep Cook will represent the Camp and its Mission and Goals to its clients, neighbours and the public.

DUTIES AND RESPONSIBILITIES:

- Assist in food prep in conjunction with the Kitchen Managers.
- Clean and store dishes according to health and safety standards.
- Assist in service of meals and coordinate system for renters/campers for returning dishes to the kitchen
- Maintain required health standards in the kitchen.
- Communicate daily with the Kitchen Managers regarding overall functioning of food services.
- Be aware and alert of any new or impending risks and convey this to the appropriate authority.
- Participate in evaluation process and make any recommendations for following years.
- Model enthusiastic, mature leadership to campers, volunteers, and staff.
- Be sensitive to and strive toward fulfilling the mission and goals of Camp Fircom.
- Other duties as required which may include site, farm or cleaning related jobs.

LINE OF REPORTING:

- Reports to the Head Chef/Sous Chef or General Manager in absence of Chef.

QUALIFICATION:

- Strong communication skills.
- Positive attitude and work ethic.
- Level 1 Food Safe Certificate