

Full-Time Kitchen Lead

Camp Silversides | 40 hours/week (Including some Weekends)

4 month Contract Position: May - August with the ability to extend September and October

Salary: \$15-\$20 per hour depending on experience *(with the option to raise personal support)*

Please forward Resumes along with a cover letter to Kory@silversides.ca.

Position Summary

Camp Silversides is an evangelical Christian kids' summer camp and year-round discipleship ministry committed to helping children encounter Jesus Christ in a life-changing way. We are seeking a **Kitchen Lead** to oversee all aspects of our food service ministry. This role is vital to the camp experience, ensuring that campers, staff, and guest groups are nourished through high-quality meals served in a faith-centered environment.

The Kitchen Lead reports to the Executive Director.

Key Responsibilities

1. Kitchen Operations & Management

- Oversee all aspects of the kitchen, including menu planning and meal preparation.
- Manage grocery ordering and inventory to ensure the kitchen remains well-stocked and within budget.
- Ensure all meals are prepared and served on time for groups ranging from 20–50 (guest groups) up to 150 people (summer camps).
- Maintain high standards of cleanliness, food safety, and organization in all kitchen and storage areas.

2. Leadership & Personnel Oversight

- Supervise and mentor kitchen personnel, including adult volunteers and young assistants.
- Foster a positive, collaborative, and mission-focused work environment in the kitchen.
- Provide clear direction and training for assistants to ensure safety and efficiency.

3. Ministry & Community Alignment

- Ensure the kitchen environment reflects Camp Silversides' Christian values.
- Collaborate with camp leadership to accommodate specific dietary needs or special event requirements.

- Maintain a welcoming atmosphere for all campers, staff, and guest groups.
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Required Qualifications (Non-Negotiables)

- **Personal Christian faith** and agreement with Camp Silversides' evangelical mission and Statement of Affirmation.
- Proven experience in large-scale food preparation (experience cooking for groups of 150+).
- Strong leadership skills and the ability to manage a diverse team of volunteers and youth.
- **Highly organized** with the ability to manage inventory and ordering independently.
- Ability to work a flexible **40-hour weekly schedule**, including consistent weekend shifts.
- Knowledge of food safety regulations and best practices.

Preferred Qualifications

- Experience in a Christian camp, church, or youth ministry context.
 - Formal culinary training or certification, preferred but not required
 - Experience managing food service budgets.
 - Experience in a camp or catering kitchen
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Time Commitment & Scope

- **40 hours per week**, including weekends.
 - **Priority Order:**
 1. Meal preparation and service for scheduled groups.
 2. Food safety, cleanliness, and inventory management.
 3. Mentorship and oversight of kitchen assistants.
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Why This Role Matters

The Kitchen Lead ensures that the spiritual impact of Camp Silversides is supported by excellent hospitality. By providing nutritious meals and a well-run kitchen, this position directly supports the physical and emotional well-being of campers and guests, enabling them to focus on their encounter with Jesus Christ.

Growth Opportunity

As Camp Silversides grows, this role may expand in responsibility, particularly in the areas of facility management or expanded food service leadership for year-round ministry.