



**LUMSDEN**  
*Beach Camp*

## **ASSISTANT COOK** (SEASONAL)

**Location:** Lumsden Beach Camp (onsite)

**Term:** June 27th, 2026 to August 28th, 2026

**Compensation:** \$6,000 Lodging and meals are provided during the full-time period.

**Application Deadline:** March 5th, 2026

### **Position Overview**

The Kitchen Assistant supports the Head Cook with preparing, serving, and cleaning up meals for camp. This role helps ensure meals are nutritious, on schedule, and that the kitchen and dining hall are maintained to health and safety standards. The Kitchen Assistant works closely with kitchen volunteers and contributes to a positive, cooperative camp community.

On-site requirement: The successful candidate must live on-site, working exclusively for Lumsden Beach Camp from June–August (with the ability to leave camp property once duties have been completed and after checking in with the Head Cook).

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### **Qualifications & Requirements**

- Friendly, flexible, cooperative, and able to work well in a team environment
- Physically able to carry out the duties of the role (standing for long periods, lifting, cleaning, etc.)
- Able to work within a daily meal schedule and maintain a positive attitude in a busy environment
- Responsible, punctual, organized, and self-motivated
- Willingness to follow all camp rules, regulations, and policies as documented in the LBC staff manual

### **Education & Experience**

- Must be 16 years of age or older
- Knowledge of, or interest in, preparing, cooking, and serving meals for a large number of people (experience is an asset)
- Completion of the Department of Health Food Handlers Course within the past 5 years (or willingness to complete prior to starting)
- Police Record Check required if 18+ (including clearance for working with vulnerable persons)
- Minimum of 3 references required
- Familiarity with summer camp, particularly LBC, is an asset

### **Knowledge, Skills & Attributes**

- Able to work collaboratively with the Head Cook, Camp Director, staff, campers, and volunteers  
Comfortable supporting and welcoming kitchen volunteers

- Attentive to cleanliness, food safety, and routine kitchen systems
- Able to manage time effectively and communicate clearly in a fast-paced setting

### **Key Responsibilities**

- Meal Preparation, Service & Clean-Up
- Assist in the preparation, serving, and clean-up of all meals at camp
- Help ensure all meals are nutritious, ample, and served on schedule
- Organize and prepare daily snacks and desserts
- Ensure all health regulations and LBC kitchen policies are maintained in the kitchen and dining area
- Ensure the kitchen and dining hall are thoroughly cleaned at the end of each day
- Support daily kitchen systems including dishes, garbage, fridge organization, vegetable prep, inventory, and general cleaning

### **Teamwork & Volunteer Support**

- Work alongside kitchen volunteers and support the Head Cook in their duties
- Maintain positive, cooperative relationships with staff, campers, and volunteers
- Assist with welcoming and supporting kitchen volunteers

### **Scheduling & General Camp Support**

- Work within a daily schedule built around meal preparation, service, and clean-up
- Coordinate with the Head Cook to limit each other's working time to 8 hours/day
- Be involved in other areas of camp life as required or as schedule permits
- Take on other duties as assigned by the Head Cook and Camp Director

### **How to Apply**

Please submit a cover letter and resume no later than **March 5th, 2026** to:

Email: [info@lumsdenbeachcamp.com](mailto:info@lumsdenbeachcamp.com)

For more information or questions, contact:

Carissa Saftner, Executive Director

Phone: 306-510-6135