



**LUMSDEN**  
*Beach Camp*

## **HEAD COOK** (Seasonal)

**Work Term:** June 27th - August 27th

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

**Compensation:** \$7,000 Lodging and meals are provided during the full-time period.

### **Position Overview**

Lumsden Beach Camp is seeking an experienced, organized, and team-oriented Head Cook to lead kitchen operations during our summer camp season. This role is responsible for planning and preparing nutritious meals for campers, staff, and volunteers, including accommodating allergies and dietary needs, while maintaining a safe, clean, and positive kitchen environment.

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### **Requirements & Qualifications**

- Have experience preparing, cooking, and serving meals for large groups, including accommodations for allergies and dietary needs
  - Have completed the Food Handlers Course (Saskatchewan Department of Health) within the last 5 years, or be willing to complete it prior to starting work
  - Provide a Police Record Check (including clearance for working with vulnerable persons) and a minimum of three references
  - Be friendly, flexible, cooperative, and able to work well in a team environment
  - Be responsible, punctual, organized, and self-motivated
  - Be able to meet the physical demands of the position
  - Have knowledge of, and interest in, basic nutrition
  - Be environmentally conscious and mindful of waste reduction
  - Be willing to follow:
    - **United Church Camping Standards**
    - **Saskatchewan Camping Accreditation Standards**
    - **LBC policies and procedures**
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### **Key Responsibilities**

#### **Food Service & Nutrition**

- Prepare, cook, and serve meals for campers, staff, and volunteers
- Ensure meals are nutritious, ample, and served on schedule
- Plan balanced menus aligned with the Canada Food Guide
- Consult with the Director regarding allergies and special dietary needs and ensure appropriate accommodations
- Maintain all health regulations and LBC kitchen policies in the kitchen and dining hall
- Support kitchen set-up at the start of summer and kitchen closure at the end of the season
- Ensure the kitchen and dining hall are thoroughly cleaned daily
- Place food orders as required, maintain records of purchases and menus

- Anticipate purchasing needs in advance to support efficiency

### **Leadership & Team Support**

- Create daily work schedules for kitchen staff (task assignments, breaks, rotating responsibilities)
- Provide orientation, training, and supervision to assistant cook(s) and volunteer kitchen helpers
- Coordinate with the Assistant Cook to limit each person's work time to 8 hours per day
- Maintain a positive, cooperative working environment with staff, campers, and volunteers

### **Communication & Reporting**

- Inform the Camp Director of any concerns related to campers, staff, or camp property
- Submit a typed end-of-season report to the Camp Director and Food Committee Chair within two weeks of camp ending, including recommendations and any concerns

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### **About Lumsden Beach Camp**

LBC is part of the United Church of Canada, a liberal and progressive Christian denomination rooted in social and environmental justice, committed to reconciliation, and an affirming welcome of all people, regardless of race or religion, ability, gender and gender expression, sexual orientation, or economic background.

Our goal is to provide a safe place for children and youth to build leadership, independence, and connection, while exploring their sense of self and spirituality in an inclusive, camper-centred environment. Staff are not required to hold specific religious beliefs, but we do ask that all staff support these values and contribute to camp community in ways appropriate to their role.

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### **How to Apply**

Please submit a **cover letter and resume** to Carissa Saftner: [info@lumsdenbeachcamp.com](mailto:info@lumsdenbeachcamp.com) by **March 5th, 2026**.