



Making a difference...together

Employment Opportunity

Youth Culinary Day Camp Leader

Parks & Environmental Services – Panorama Recreation

Competition	20/069
Status	Auxiliary
Hours of Work	Up to 60 hours bi-weekly; includes Monday to Friday 8:15am to 1:30pm
Rate of Pay	\$19.60 per hour (plus 14% in lieu of benefits) (total amount per hour incl. 14% in lieu is \$22.34)
Review of applications begins	4:00pm on April 13, 2020; however, this competition will remain open until filled
Notes	Camps will run July 6th to August 28th, 2020 (excluding August 3rd to 7th), with planning and training in May & June

These positions are subject to recreational centres being operational.

Summary

Under the general direction of the Assistant Community Recreation Coordinator, the Youth Culinary Day Camp Leader will be responsible for planning and facilitating nutritious and engaging culinary programs for school age children that include introduction to cooking and baking via hands-on recipe preparation, and learning of cooking skills and nutrition tips through engaging activities.

This position requires an acceptable criminal record check. The applicant/incumbent will be required to undergo a criminal record check in order to work in this position and to report to their supervisor if any criminal charges are laid against them that may be related to their employment in this position.

Duties & Responsibilities

- Plan and lead nutritional cooking and baking programs for up to 16 children, 8-12 years of age;
- Plan and purchase ingredients and program supplies; working within approved budget;
- Create and maintain a safe and engaging environment for participants (adhering to all health and safety standards);
- Maintain all equipment, supplies and inventories related to the program;
- Provide direction and support to program assistant leader;
- Set-up and take-down equipment and ensure the cleanliness of program spaces, as required;
- Act as a liaison between the general public and Panorama Recreation;
- Follow all policies, procedures and standards of the CRD;
- Perform other duties as required.

Qualifications

- Current enrollment in a related diploma or degree program such as recreation, culinary arts, child and youth care, education or social sciences.
- Some related work experience in the areas of culinary arts, recreation, child or youth care, education and/or social sciences
- Experience developing and leading culinary programs for children and youth
- Excellent customer service, communication (both verbal and written), organizational, interpersonal and public relations skills and experience are required.

- Emergency First Aid, or Standard First Aid, with CPR-C certification.

Applications

To apply for this exciting opportunity, please submit your resume and covering letter online at www.crd.bc.ca under “Careers”.

The CRD thanks you for your interest and advises only those candidates under active consideration will be contacted.

