



BCM International (Canada) Inc.

Bible Centered Ministries

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Summer Food Service Manager

BCM International (Canada) is looking for a qualified individual to fill the role of Food Service Manager for our camp, Mill Stream Bible Camp & Retreat Centre located near Omemee, Ontario.

About Mill Stream Bible Camp & Retreat Centre

In June of 1963 property on Old Mill Road near Omemee was purchased. During the subsequent months a dining room, kitchen, infirmary, cabins and outhouses were constructed and the first camp session began July 11, 1964. During the subsequent years 2 motel structures were built along with an office and maintenance buildings. In 2004 a multipurpose building was opened providing a year-round chapel, auditorium, kitchen, dining hall, washrooms and showers. In 2005 a water treatment system was completed. In recent years 5 new cabins have been built for the girls section of camp.

Accountability

The Food Service Manager will be accountable to the Camp Director.

Staff Relationship

The Food Service Manager will form part of Mill Stream's summer leadership team. The Food Service Manager will work with the summer leadership team to prepare and serve meals and snacks that complement the camp program and the themes of the various camp weeks.

The successful candidate will respect the Statement of Faith of BCM Canada (available upon request) and be willing to support the ministry philosophy, policies and procedures of BCM.

Food Service Manager Responsibilities

The Food Service Manager will be responsible to:

- Create varied and pleasing camp meals and snacks.
- Care for campers and staff with food restrictions.
- Schedule and give direction to summer kitchen staff in daily kitchen and dining area duties.
- Implement and oversee food safety procedures.
- Maintain a clean and sanitized kitchen and dining area as required by local Health Department.
- Manage the kitchen food budget including food supply inventory, ordering and receiving shipments and build a positive rapport with food suppliers.
- Complete other tasks as assigned by the Camp Director.

Professional and Personal Skills

The successful candidate will:

- Have successfully completed at least one semester of a recognized post-secondary culinary course.
- Be able to supply adequate references attesting to their personal abilities and character.
- Exhibit personal cleanliness and organizational skills.
- Be able to work well independently with minimal supervision.
- Be able to work well and communicate effectively with others.
- Be capable of leading staff effectively.
- Be able to adapt well to various camp situations.
- Have a current Safe Food Handlers Course Certificate

The successful candidate will have a current Vulnerable Sector police records check.
The successful candidate will provide proof that they are legally permitted to work in Canada.

A copy of BCM Canada's Statement of Faith is available upon request.

For further information and to send a resume:

By mail: Director, BCM International Canada, 70 Melvin Avenue, Hamilton ON L8H 2J5

By email: director@bcmintl.ca, subject line Food Service Manager.