

Position Title: Red Wolf Food Coordinator (overnight)
Organization: Camp Red Wolf with The Pine Project
Location: Haliburton, Ontario
Position Type: Full-time, contract
Start Date: Monday, July 15, 2024
End Date: Sunday, August 25, 2024
Hours: 37.5 hours a week Sunday to Saturday with scheduled days off
Compensation: \$700-\$800 a week



About Us

The Pine Project is Ontario's leading nature connection organization. We offer year-round nature connection programs for people of all ages in Toronto and the surrounding area. Our programs foster confidence, competence, resilience and a deep relationship with nature in a way that is hard to achieve in more conventional learning environments. By helping children connect to nature and teaching adults to do the same, we inspire children to respect, cherish, and care for the Earth. We are empowering the next generation of environmental stewards, problem solvers and leaders. Check out our website – pineproject.org – for more information.

We are committed to promoting equity and diversity within our workplace and community. We are especially excited to see applications from members of equity-deserving groups, particularly people from racialized backgrounds.

About this Role

The Pine Project is seeking a Food Coordinator to join our Red Wolf Overnight Wilderness Camp staff team. If you've ever had a great meal after a long day outside, you know just how much joy food can bring to the camping experience! The Food Coordinator will be responsible for food planning, purchasing, packing and tracking inventory. The Food Coordinator would live on site in a lodge setting for the duration of the contract, and would have access to the land and forest to explore during off hours. The Food Coordinator is an integral part of our camp community, and would be welcome to participate in camp activities during off hours. If applicants have the ability to commute back and forth then staying on site is not necessary.

This position is all about providing food and sustenance to our overnight staff and campers in order to advance our mission and vision of a world where healthy people care for themselves, others and the natural environment.

Key Position Responsibilities

- Actioning and overseeing food packing for camp groups
- Ensure appropriate quantities of food are available for camp groups
- Create food clean-up and re-stock systems for groups
- Ability to ensure all special dietary requirements are met
- Ensure a high level of quality, cleanliness, and food safety within the available facilities
- Follow safe food handling standards and sanitary procedures.
- Drive program vehicles to and from program locations to local stores for necessary purchases
- Lifting heavy items up to 30 pounds
- Participate in staff training week and camp take-down weekend
- Other duties as required

Why you Should Apply

What you Bring:

- Enthusiastic, outgoing, and flexible
- Passionate about food
- Able and willing to work as part of a team
- Have good communication, time management, and organizational skills
- Identify with Pine's mission statement and core values
- Strong problem solving skills and willing to work in a self-directed environment
- Up to date Police Vulnerable Sectors Check
- Up to date Emergency First Aid and CPR-B or higher (or willingness to obtain prior to employment)
- WHMIS (Workplace Hazardous Materials Information System)
- Up to date Class G Driver's License with clean driving record
- Up to date Food Handlers Certificate (or willingness to obtain prior to employment)
- Kitchen experience or food service experience (Management position preferred)
- Basic understanding of Excel to manage purchases and menu quantities

The Pine Project understands that the cost of certifications can be a barrier to accessing employment in the outdoor industry. If you identify as a member of a disadvantaged or marginalized group, or have faced other systemic barriers to accessing employment, we may be able to subsidize one or all of the required certifications.

It'd be great if you have experience in any of the following areas:

- Food planning and packing overnight backcountry trips
- Purchasing and menu planning
- Problem solving skills and able to work autonomously
- Experience with the Pine Project (e.g. volunteering, adult programs)

What we bring

- A staff community of learners pushing each other to grow our knowledge and experience
- Training and insight into preparing meal plans for the backcountry setting
- Daily experiences in the outdoors and in-depth knowledge of backcountry camping
- Training in topics related to Nature, Wilderness travel, Wilderness skill development, program planning and design
- Training in Diversity, Equity, Inclusion and Justice
- Work with purpose: make a difference for nature and people
- Casual and welcoming work environment

Application Procedure

There are two options to apply:

1. Submit a resume and cover letter to work@pineproject.org. Please refer to the "Red Wolf Food Coordinator" position in the email subject line.

Your cover letter should be about one page in length and include:

- Where you saw this job posting
- Why you are interested in the Pine Project and the Food Coordinator role
- A brief description of your relevant skills, experience and aptitudes
 - Applicants who do not meet all of the stated qualifications but have transferable skills, experiences or aptitudes are encouraged to apply and explain their relevance to the role in the cover letter.

2. Apply through our online portal here: <https://pineprojectstaff.campbrainstaff.com/>. The portal will take you through education and relevant work experience (similar to a resume) and ask the above questions (similar to a cover letter)

Apply by February 23, 2024

While we thank all applicants for their interest, only successful candidates will be contacted for an interview. No phone calls please.

The Pine Project is an equal opportunity employer. We are committed to promoting equity, inclusion and diversity within our workplace and greater community. We work proactively to develop a barrier-free selection process and inclusive work environment that is increasingly representative of the communities we live and work in, and where all team members are able to express ideas, opinions and experiences.

We welcome applications from all qualified individuals with an interest in advancing our mission, vision and values, and assisting us in deepening our commitment to Anti-racism/Anti-oppression. We especially encourage applications from members of historically disadvantaged and under-represented groups, including those who identify as Black, Indigenous and People of Colour, persons with disabilities, newcomers to Canada, and/or LGBTQ2S+. If contacted for a job opportunity, please advise us of any accommodation measures required to enable you to be assessed in a fair and equitable manner. Information received will be addressed in confidence.