JOB POSTING : COOK

Located in Saint-Alphonse-Rodriguez in the Lanaudière region, CAMP PAPILLON is one of the largest adapted summer camps in North America. Open year-round, it welcomes campers living with disabilities for summer camp stays and offers weekend respite stays throughout the rest of the year. Since 1938, more than 100,000 individuals have experienced an unforgettable stay in a safe, enchanting environment adapted to their needs.

ROLE AND RESPONSIBILITIES

Under the authority of Camp Management, the Cook is responsible for all kitchen operations. They plan, organize, and supervise meal preparation while ensuring rigorous management of human, material, and financial resources.

The Cook supervises Kitchen Assistants as well as Service and Dishwashing Attendants and ensures proper team management.

Specifically, the Kitchen Assistant:

- Oversees all kitchen activities;
- Develops varied, balanced menus adapted to group needs (allergies, dietary restrictions, vegetarian options, texture modifications);
- Plans and supervises meal preparation;
- Manages orders and monitors inventory;
- Plans food rotation and optimizes the use of supplies, including donated food items;
- Ensures strict management of the food budget and compliance with established cost guidelines;
- Ensures cleanliness and proper hygiene of facilities;
- Participates in kitchen equipment maintenance in collaboration with the Kitchen Assistant responsible for maintenance;
- Supervises and supports Kitchen Assistants, Service Attendants, and Dishwashing Staff;
- Plans schedules according to attendance and operational needs;
- Fosters a respectful, efficient, and collaborative work environment;
- Manages time, unforeseen situations, and kitchen pressure;
- Respects the vision of Camp Papillon and the Foundation;
- Respects camp regulations and leads by example;
- Participates in meetings with management;
- Performs any other related tasks.

PROFILE SOUGHT

- Leadership skills;
- Ability to collaborate within a team;
- Strong adherence to hygiene and safety standards;
- Ability to work under pressure in a dynamic environment;
- Culinary creativity and adaptability (management of food donations and budget constraints);

- Autonomy and strong sense of responsibility;
- Positive and collaborative attitud.

KEY COMPETENCIES

- Autonomy and accountability;
- Team spirit and collaboration;
- Adaptability;
- Positive and professional attitude.

TRAINING AND REQUIREMENTS

- MAPAQ hygiene and sanitation certification;
- Minimum of 2 to 3 years of relevant experience in the food service field.

WORKING CONDITIONS

- Work location: Camp Papillon (210 Papillon Street, Saint-Alphonse-Rodriguez, QC, J0K 1W0);
- Full-time during the summer period;
- Variable schedule during the school year depending on attendance levels;
- Salary to be discussed based on experience

Interested candidates must submit their résumé and cover letter to **jracicot@fondationpapillon.ca.**

The Fondation Papillon team thanks all applicants for their interest. Only selected candidates will be contacted for an interview.

Fondation Papillon, a non-profit organization, is a hub of resources and support for individuals living with disabilities, their families, and community partners. It offers adapted services that enable individuals with special needs to reach their full potential while also supporting their families.