Cook Lead

Location: YMCA Wanakita, 1883 Koshlong Lake Road, Haliburton ON, K0M 1S0
Position Type: Permanent, Full-Time Position
Salary Range: Starting at $52,967 annually, commensurate with experience
Position Grade: Grade 4
Anticipated Start Date: January 2027
Number of Vacancies: 1

Position Overview:
We believe that it is through the power of our amazing people that #YSavesLives. By joining the YMCA Wanakita team, you will contribute to making our Y the best place to work.

Reporting to the Food Service Director, the Cook Lead will work on- site at YMCA Wanakita in Haliburton Ontario. The incumbent is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. The Cook Lead must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively. The Cook Lead must be prepared to work as a team member in a dynamic workplace and follow all safety procedures. The successful candidate ensures that the camp dining halls provide a variety of healthy food selections in accordance with nutritional and/or special dietary requirements. They operate within specified nutritional guidelines and maintain quality service in a clean, safe environment.

If this role aligns with your experience and passion to join a team dedicated to excellence in service, we welcome you to apply!

What You'll Do:

- Adheres to established YMCA, Health Department and Ministry policies and procedures around menu planning, food preparation and storage.
- Responsible for the daily preparation of food items in the pantry, fry and/or stations or other areas of the kitchen.
- Prepare all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the Food Service Director.
- Restock all items as needed throughout shift.
- Cleans and maintains stations in practicing good safety, sanitation, organizational skills.
- Has understanding and knowledge to properly use and maintain all equipment in station.
- Follows proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Stay productive at all times and prepare for future needs as time allows.
- Demonstrate flexibility and volunteer to fill open shifts as required by variations in staffing.
- Occasional supervision Of 2 t04 part-time kitchen staff.
- Direct and trains other workers but receives supervisory review of completed work.
- Ability to lift up to 501bs.
- Receive and store food supplies. equipment. and utensils in refrigerators, cupboards and other storage areas.
- Stock cupboards and refrigerators.
- Remove trash and clean kitchen garbage containers.
- Carry food supplies, equipment, and utensils to and from Storage and work areas.

What You'll Bring:

- Two years of experience working in food services Current (within 6 months of contract start date)
- Qualifications/ Experience Safe Food Handling certification
- Intermediate First Aid(formerly known as Standard First Aid) and CPR-C
- Working knowledge Of Canada's Food Guide
- Energetic and enthusiastic personality
- Responsive to needs of participants
- Completion of a two-year culinary program is considered an asset

This position requires commitment to the YMCA HBB mission and core values of: Inclusion, Caring, Honesty, Respect and Responsibility, as well as a commitment to building developmental assets in children and adults.

Our Commitment to Safeguarding Children and Youth
All offers of employment will be subject to the provision that the successful incumbent provides YMCA Hamilton | Burlington | Brantford with a current and satisfactory Police Records Check. Positions responsible for the direct supervision of children and/or vulnerable persons will be required, in addition to a Police Records Check, to provide a Vulnerable Sector Screening Report at the time of hire. Police Records Checks are reviewed on an individual basis, and the offence(s), if any, is considered in the decision-making process in relation to the requirement of working with children; therefore, not eliminating all candidates with a record from being offered a position.

Ready to Make a Difference? This is your chance to play a critical role in shaping a thriving, inclusive workplace where employees feel supported and empowered. If you're passionate about people and excited to lead impactful initiatives, we want to hear from you!

Interested in applying?
Please submit your letter of application and resume to **Ron Tenthorey**, Wanakita Food Service Director at ron.tenthorey@ymcahbb.ca by closing date of **November 30, 2026**.

We thank all applicants, however, only those considered for an interview will be contacted.

Artificial Intelligence (AI) Disclosure
Artificial intelligence ("AI") may be used to support the screening, assessment, or selection of applicants for this position. All hiring decisions involve human review.

The YMCA of Hamilton|Burlington|Brantford is committed to creating an inclusive, diverse, equitable and accessible environment. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, national origin, genetics, disability, age, or neurodiversity. We understand the social barriers preventing individuals from applying for open roles. We encourage those from the Indigenous, 2SLGBTQIA+, BIPOC, and Disabled communities to apply. If you need any accommodation throughout the recruitment process, please do not hesitate to contact our People, Leadership and Culture Department plc@ymcahbb