



# COOKING CAMP LEADER

## Summer Camp at the Columbus Centre

Villa Charities Inc. (VCI) is a registered charity and non-profit organization that enriches lives through experiences and services that honour Italian culture and heritage. For more than 50 years across the GTA, Villa Charities has provided cultural and educational programs and supported culturally sensitive long-term care and independent living apartments for seniors.

For over 40 years, the Columbus Centre under VCI, has been providing high-quality camp programs for the youth in our community. Columbus Centre's experienced and specialized staff run programs all year round, which are enriched for our camp offerings. Our aim is to provide an engaging experience that sparks children's curiosity to learn and challenges them to reach their full potential while having fun and creating lifelong memories.

Additionally, Villa Charities is Great Place to Work® Certified™, an official recognition for employers who create an outstanding employee experience and an amazing workplace culture and Canada's Best Employers for Recent Graduates in 2026, by Career Directory. Every day, our team works hard to deliver our mission of enriching lives through experiences and services that honour Italian culture and heritage.

### JOB SUMMARY:

We are seeking a passionate and enthusiastic Cooking Camp Leader to oversee and lead engaging, hands-on cooking activities for children. The ideal candidate will be responsible for planning, organizing, and executing cooking lessons that are both educational and fun. Camp leadership will support and guide the planning as well as sourcing materials and ingredients. The role requires strong leadership, creativity, patience, and a love for working with children in a kitchen environment.

### SHIFT:

Columbus Centre Summer Cooking Camp runs from 1:00 pm to 4:00 pm , Monday to Friday. The total hours of work will be dependent upon the enrollment numbers; and preparation time.

### POSITION RESPONSIBILITIES:

#### Key Responsibilities:

- Plan and complete weekly grocery shopping to support scheduled meals and cooking activities.
- Design and implement an age-appropriate cooking curriculum that introduces kids to basic culinary skills, kitchen safety, and nutrition.
- Lead and supervise cooking sessions, room set ups, ensuring an engaging, safe, and inclusive environment for all campers.
- Demonstrate cooking techniques and assist children in preparing various dishes.
- Adhere to camp schedules, ensuring activities run smoothly and on time.
- Enforce kitchen safety guidelines and proper food handling procedures.

- Maintain an organized, clean, and well-stocked kitchen area, while ensuring campers take an active role in maintaining the venue and equipment.
- Foster a positive and encouraging atmosphere that promotes creativity and teamwork.
- Supervise and train any assistant instructors or volunteers.
- Communicate effectively with camp leadership, providing updates on camper's progress and camp activities.
- Handle any behavioral or medical concerns in accordance with camp policies, and alert leadership when unsure of how to proceed.

**Qualifications & Requirements:**

- Experience in teaching or working with children, preferably in a cooking or camp setting.
- Strong culinary skills with knowledge of basic cooking techniques and recipes.
- Background in education, nutrition, hospitality, or culinary arts is a plus.
- Understanding of food allergies and dietary restrictions.
- Excellent leadership, communication, and organizational skills.
- Ability to manage a group of children in a dynamic, hands-on learning environment.
- Current First Aid/CPR certification (We will provide a course to receive this at no expense to the instructor).
- Ability to stand for extended periods and lift up to 25 lbs.
- Food Handlers Certification or equivalent food safety training
- Must pass a background check. (Toronto Police VSS)

Preferred Qualifications:

- Experience working in a summer camp or educational setting.
- Previous kitchen management experience.
- A college diploma in Culinary Arts and/or diploma in Holistic Nutrition is recommended.

If you have a passion for cooking and working with children, we'd love to have you lead our young chefs in a fun and interactive culinary adventure!

**HOURS & EMPLOYMENT PERIOD**

20 Hours per week (subjected to Camp Enrollments)

June 24, 2026 to August 28, 2026

**WAGES**

\$500-\$600 per week

**GENERAL RECRUITMENT STATEMENT**

Villa Charities Inc. is an equal opportunity employer committed to a diverse and inclusive workplace. We recruit and hire without discrimination and are committed to fair and accessible recruitment practices.

Accommodation is available upon request for candidates participating in all stages of the recruitment and selection process, in accordance with applicable legislation.

Villa Charities Inc. does not use artificial intelligence in its recruitment process. We thank all applicants for their interest; only those selected for an interview will be contacted.

This posting is for an existing vacancy.

### **HOW TO APPLY**

Interested in making a lasting impact with a collaborative and high performing team? Please email your resume and cover letter to [careers@villacharities.com](mailto:careers@villacharities.com).