



3rd Cook

Civeo Pacific Northwest Employees LP is currently looking to fill an hourly position for a 3rd Cook, at our site located in Kitimat, BC. A 3rd Cook assists in preparing a wide variety of foods (including meats, starches, vegetables and entrees), maintaining overall kitchen cleanliness and help ensure the highest quality of food production possible. The 3rd cook supports the 1st and 2nd cooks whilst serving clients on the line and reporting dietary restrictions requests to the supervisor. Reporting to the designated supervisor, the successful candidate will work a 14 days on and 7 days off rotation, which may include days, nights, weekend shifts and statutory holidays.

Key Responsibilities

- Assist in preparation of menu items as directed by the supervisor
- Support all daily, weekly and monthly cleaning requirements
- Ensure all food storage areas are organized and clean
- Ensure food quality, food safety and service standards are met and maintained daily
- Adhere to safety policies and procedures by following company Safe Work Practices and Standard Operating Procedures
- Performs other duties as assigned

Qualifications

- 1-2 years of culinary experience required.
- Recognized Journeyman Cook Certification preferred.
- Interprovincial Red Seal Cook Certification would be an asset
- First Aid certification preferred
- Food Safety certification valid in the province of British Columbia for the duration of your employment is required.
- Ability to work within a multi-cultural and unionized environment
- Must be able to move, lift, carry, pull, push, and place objects weighing up to 50 lbs

Civeo Pacific Northwest Employees LP is committed to the principle of employment equity. We welcome diversity and encourage all who are qualified to express their interest.

#LI-POST