



WE ARE HIRING!

ESS, a division of Compass Group Canada, is looking to hire individuals for 1st Cook positions at our client site - Robin's Nest Lodge (located on West Kalum Forest Service Road, Kitsumkalum First Nation).

- **Pay Rate - \$26/hr, Rotation - 21 Days on 7 days off (Flexible), 10 hours shift per day**
- **Benefits - Short Term disability, Pension, Medical, Extended Health, Dental**
 - **On-site accommodation provided if required**

ESS Support Services, a member of Compass Group Canada, provides high volume food and support services to remote locations that include offshore oil rigs, vessels, coastal logging camps, large projects in Alberta Oil Sands, summer Cadet Camps, and winter ice roads. ESS Support Services is looking for individuals who are interested in Camp work experience.

SUMMARY

Prepares and cooks food according to standardized recipes; prepares, serves, and clears resident steam table/tray line; operates food services equipment; cleans and sanitizes work area and equipment.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- Prepares and cooks food according to standardized recipes, ensuring food is cooked at the proper temperature and at the proper length of time.
- Operates food services equipment in a safe manner and according to established policies and procedures.
- Prepares, serves, and clears resident steam table/tray line.
- Maintains established food rotations in storage in order to minimize spoilage and waste.
- Cleans and sanitizes work area and equipment.
- Adheres to provincial and federal regulations regarding food preparation.
- Communicates with supervisor and other staff members to resolve problems and/or concerns
- Assists in serving meals, remaining present during scheduled meal periods to receive customer comments and feedback.
- Serves customers quickly and courteously using proper service techniques and portioning.
- Ensures that all prepared products are correctly recorded on production records.
- Prepares salads and makes sandwiches according to specifications in quantities sufficient for the day's sales.
- May be required to do short order cooking.
- Trains and directs subordinate food service workers, ensuring compliance with company and client safety requirements.

- Supervises subordinate staff to ensure the highest sanitary standards are maintained in all food serving and storage areas in accordance with company, client, and governmental requirements.
- Ensures good order and maintenance of all equipment by immediately reporting and deficiencies to maintenance.
- Provides management with copies of any site-specific procedures that have been developed in performance of duties.
- Transfers supplies and equipment between storage and work areas.

QUALIFICATIONS

- Minimum 6 months relevant experience is required
- 5-6 years' experience in culinary /cooking or lead cook role is preferred
- Demonstrates knowledge of the principles of quantity food production
- Ability to operate all types of quantity food service equipment with demonstrated competency
- Advanced Food Safety Certification is required
- Remote Camp experience an asset
- Good communication skills -Reading, writing & speaking
- Reliable and punctual
- The employee frequently is required to climb or balance and stoop, kneel, crouch, or crawl. Must regularly lift and/or move up to 10 pounds and frequently lift and/or move up to 25 pounds, occasionally lift 50-75 pounds
- Ability to clear Drug & Alcohol Test