



WE ARE HIRING!

ESS, a division of Compass Group Canada, is looking to hire individuals for 2nd Cook/Baker positions at our client site - Robin's Nest Lodge (located on West Kalum Forest Service Road, Kitsumkalum First Nation).

- Pay Rate - \$23.50/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 seeking 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.

- Maintains a clean and neat appearance.
- Advises management of purchasing requirements with a focus on minimizing dollars invested in physical inventories, operating at budgeted product costs, and avoiding product shortages.
- Prepares and cooks food according to standardized recipes, ensuring food is cooked at the proper temperature and at the proper length of time.
- Oversees preparation of baked goods and foodstuffs according to duties assigned, the menu, and number of persons to be served, with a focus on quality, appearance, adequate production and stocking levels in all serving areas, and minimizing leftovers and product waste.
- Carries out bake-off baking responsibilities to produce a variety of products in sufficient quantities according to specifications.
- Prepares salads and makes sandwiches according to specifications in quantities enough for the day's sales.
- 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.

- Serves customers quickly and courteously using proper service techniques and portioning.
- Ensures that all prepared products are correctly recorded on production records.
- May be required to do short order cooking.
- Trains and directs subordinate food service workers, ensuring compliance with company and client safety requirements.
- Assist anywhere else in the kitchen during production as needed.
- Transfers supplies and equipment between storage and work areas.
- Stocks and Sets up tables. Removes trays and dishes from tables promptly, as requested.
- Loads or unloads trucks picking up or delivering supplies and food.
- All other duties as assigned.

QUALIFICATIONS

- Minimum relevant experience of 6 months is required
- 2-3 years of relevant experience in cooking and baking is preferred
- Food Safety Certification
- 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