



Job Posting: Baker & Breakfast Cook
Posting Date: March 17, 2023
Open to: Tr'ondëk Hwëch'in Citizens

Closing Date: Until Filled

Chief Isaac Summit Camp Services Ltd. (CIS) offers an inclusive working environment, competitive wages and a benefits package available following probationary period. Preference will be given to qualified citizens of Newmont Coffee Project First Nation Partners and Yukon residents.

Primary Role:

The Baker & Breakfast Cook works on a four-weeks on, two weeks off (4/2) rotation. This position is responsible for serving delicious, fresh baked goods and breakfasts in a remote camp.

Qualifications:

- Food Safe Level 1 (or equivalent)
- Certificate or diploma in baking/pastry is an asset
- First Aid Level 1 preferred
- Minimum of 1 year of experience baking in high volumes
- Minimum of 1 year cooking breakfast 50 plus people
- Must be able to pass a drug and alcohol test prior to employment and work/live in a drug and alcohol-free camp environment for 2-4 weeks at a time.

Personal Attributes & Skills:

- Highly motivated to prepare fresh, tasteful, appealing food
- Flexible, 'whatever it takes' attitude
- Capable of working independently with minimal supervision
- Strong supervisory skills
- Excellent communication and interpersonal skills
- Excellent organization and time management skills
- Professional image with good personal hygiene
- Must be able to lift, move, push, pull, and carry up to 25 lbs
- Good physical stamina; capable of working long hours on your feet
- Must be able to live in a remote camp environment for 4 weeks with a 2-week break



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Responsibilities Include:

- Practice safe work procedures and rectify or report any safety hazards in a timely manner
- Ensure food safety standards are consistently met and maintained
- Prepare daily breakfast, including eggs to order per menu plan
- Prepare daily desserts such as pies, cakes, puddings, etc.
- Prepare daily bread products such as loaves, rolls, biscuits, scones, etc.
- Prepare daily treats such as cookies, squares, pastries, etc.
- Ensure quality, quantity and timing of all baked goods
- Clean all pans & utensils used during cooking/preparing process as required
- Ensure work space, storage areas & kitchen are clean, organized & sanitized
- Monitor baking ingredients rotation & inventory
- Communicate with Head Cook/Manager regarding camp numbers, quantities & ordering

Please forward resume and cover letter to: hr@chiefisaac.ca . You are asked to indicate the **position** you are applying for, the **First Nation** you are a citizen of and **'Coffee Project'** in your email subject line.