



Job Posting: Head Chef
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:

Head Chefs work on a four weeks on, two weeks off (4/2) rotation and oversee and carry out all aspects of food production and kitchen management in a remote camp.

Qualifications:

- FoodSafe Level 1 or equivalent (required), FoodSafe Level 2 (preferred)
- Post-secondary education in culinary arts (preferred) Red Seal Chef or Red Seal Apprentice (preferred)
- Minimum of 3 years of Head Chef experience cooking in a remote camp (50+ residents), meeting the scope of a 2-line menu plan and accommodating special dietary needs, as required.
- Demonstrated experience successfully supervising and training other culinary staff.
- Working knowledge of MS Word and Excel, email and attachments
- Experience with inventory and ordering procedures, and staying within a set budget.
- 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 up to 4 weeks at a time.

Personal Attributes & Skills:

- Great culinary ability and motivated to prepare fresh, tasteful, nutritious food.
- Flexible, 'whatever it takes' attitude.
- Excellent communication and interpersonal skills
- Capable of working independently with minimal supervision
- Strong supervisory 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.



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Responsibilities Include:

- Communicate with Camp Manager regarding camp numbers, quantities & ordering.
- Maintain professional appearance & conduct at all times.
- Implement weekly, 2-line menu plan to reflect contract requirements, healthy choices, and guest preferences.
- Demonstrate mastery of all aspects of cooking (i.e., proteins, sauces, starches, vegetables, etc.) for all meal types.
- Accommodate various diets including vegetarian, vegan, cultural, food allergies, and other specific requests.
- Bake basic breads and desserts.
- Able to safely use, clean, and maintain all kitchen equipment (i.e., flattop, grill, fryer, meat slicer etc.).
- Demonstrate and ensure the use of proper knife skills.
- Responsible for ensuring food quality, food safety (including reporting all food allergies), and food standards are met.
- Supervise, manage, train, mentor, and direct other kitchen staff (as required).
- Ensure all daily, weekly, and monthly cleaning tasks are completed.
- Implement Summit's Safety Management System.
- Order food and supplies based on camp occupancy, menu plan and existing inventory.
- Organize and assist with unloading and proper storage of grocery orders.
- Follow up with suppliers regarding any product or delivery issues.
- Maintain food budget within guidelines.
- Dishwashing and kitchen cleanup.
- Ensure all kitchen, food storage, and food service areas are maintained in a clean and orderly fashion.
- All other duties as assigned.

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.