



Job Posting: Prep 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:**

Prep Cooks assist with many aspects of food production and maintaining a safe and sanitary kitchen environment. This can be a growth position and is an ideal role for those who wish gain experience to pursue a career in cooking. Prep Cooks work on a shift rotation in camp. Shifts may be 4 or 2 weeks in camp with 2 weeks off (4/2 or 2/2) depending on operational needs.

**Qualifications:**

- FoodSafe Level 1 (or equivalent)
- First Aid Level 1, an asset
- Minimum of 1 year experience working in a kitchen preferred
- 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:**

- Highly motivated to prepare fresh, tasteful, nutritious food
- Positive, flexible and professional attitude at all times
- Capable of working as part of a closely knit team
- Good communication and interpersonal skills
- Good organization and time management skills
- Reliable, punctual, consistent
- 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 up to 4 weeks at a time



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**Responsibilities Include:**

- Prepare a high volume of quality sandwiches, daily
- Wash, cut and prepare fruit and vegetables as required
- Demonstrate and ensure the use of proper knife skills
- Assist with food service as required
- Assist to ensure food safety standards are met and maintained at all times
- Practice safe work procedures and rectify and/or report any safety hazards immediately
- Organize and assist with unloading and proper storage of grocery orders
- Assist with dishwashing and kitchen cleanup as needed
- 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](mailto: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.