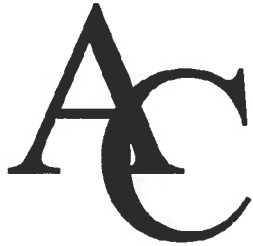


JOB POSTING

BULL COOK



ARCHER CATHRO



ATAC
RESOURCES LTD.

Archer Cathro is looking for Bull Cooks for the camps at our various project sites. Seasonal positions are available for our summer operations located in rural areas in Yukon. The Bull Cook will be responsible for cleaning dishes, helping the cook prepare meals and baking and maintaining cleanliness of the kitchen and camp. The Bull Cook reports to the on-site Cook and Project Manager. The successful candidate will have a basic knowledge of cooking, the ability to follow instructions and a positive attitude.

Responsibilities:

- Help prepare breakfast, lunch and dinner on a schedule
- Wash dishes and clean the kitchen after meals
- Maintain an adequate supply of snacks, beverages and baking
- Aid in the cleaning of other camp facilities such as showers and laundry
- Ensure good housekeeping in the work area at all times
- Maintain a high performing, team orientated and productive work environment
- Promoting the importance of Safety, Health and Environment in the workplace

Required Knowledge/Skills:

- Minimum 1 year cooking experience
- Strong multi-tasking and time management skills
- Food Safe certificate
- Clear communication and organizational skills

Preferred:

- Remote Camp cooking experience
- OFA Level 1 First Aid or better
- WHMIS

For more information about our company visit www.archercathro.com

Apply to;

Cody Beck

Human Resources and Health & Safety Manager

Archer, Cathro & Associates (1981) Limited

Phone: 604-688-2568 Email: cbeck@archercathro.com