



ARCHER CATHRO



Archer Cathro is looking for experienced Camp Cooks for the camps at our various project sites. Seasonal positions are available for our summer operations located in rural areas in Yukon. The Cook will be responsible for preparing meals, planning menu and food orders, and maintaining cleanliness of the kitchen and camp. The cook reports to the on-site Project Manager. The successful candidate will have a well-rounded menu, be organized and have a high standard of cleanliness.

Responsibilities:

- Prepare breakfast, lunch and dinner on a schedule
- Maintain an adequate supply of snacks, beverages and baking
- Complete menu plans and food orders for the following week
- 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 3 years of cooking experience in a high volume and demanding environment
- Strong multi-tasking and time management skills
- Food Safe certificate
- Clear communication and organizational skills

Preferred:

- Background in a variety of cuisines
- Remote Camp cooking experience
- OFA Level 3 First Aid
- 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

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