



SECOND COOK

Civeo Premium Services Employees LP is currently looking to fill a position for a Second Cook at Meikle Lodge located near Peace River. The successful candidate will assist the First Cook; prepare a wide variety of meats, salads, sandwiches and entrees, whilst maintaining inventory and sanitation levels. Duties will also include meal preparation, kitchen maintenance, cleaning, safety and teamwork. Reporting to the designated supervisor, the successful candidate will work a 14 days on and 7 days off rotation.

Key Responsibilities

The responsibilities of a 2nd Cook include, but are not limited to:

- Providing support to the First Cook, the Cook will prepare and cook menu items as they are received in accordance with established menu specifications.
- Ensure daily, weekly and monthly cleaning lists are completed.
- Ensure food quality, food safety and service standards are met and maintained daily.
- Adhere to safety policies and procedures by following company Safe Work Practices and Standard Operating Procedures.
- Rotates fruits, vegetables and other groceries using the First In First Out method (FIFO).
- Assists with inventory and records of food, supplies and equipment.
- Performs other tasks as assigned.

Qualifications

The successful candidate will have the following qualifications:

- 2-4 years of culinary experience working in a high volume kitchen, preferably in a remote lodge environment.
- Food Safe Certification is required.
- First Aid certification preferred.
- Journeyman certification preferred an apprenticeship program for cooks or other program in cooking.
- Interprovincial Red Seal Cook Certification preferred.
- Must possess a current Basic National Food Safe Certificate within the past 5 years before starting the position.
- Ability to work within a multi-cultural environment.
- Exceptional organizational and time management skills in an industrial kitchen environment.
- Excellent communication skills in English, both verbal and written.
- Must be able to move, lift, carry, pull, push, and place objects weighing up to 50 lbs.

Civeo Premium Services Employees LP is committed to the principle of employment equity. We welcome diversity and encourage all who are qualified to express their interest.

To apply, please visit <http://www.civeo.com/people-careers/>

18-H98 Second Cook