

Cook

Civeo is a global workforce accommodation specialist that helps people maintain healthy, productive and connected lives while living and working away from home. Our unique approach focuses on guest wellbeing, operational efficiency, community building and a property development mindset - making us a leading provider of accommodation solutions.

Civeo Premium Services Employees LP is currently looking to fill a position for a 1st Cook at our site located near Merritt, BC. The successful candidate will cook a wide variety of foods, develop meal plans, inventory and grocery orders, provide direction to kitchen staff, and ensure the highest quality of food and baking possible. Duties will include meal preparation, supervisory tasks, inventory, administrative tasks, safety and teamwork. 1st Cooks are expected to be leaders, team players and examples of excellence. May be required to provide relief in the absence of the chef. Reporting to the designated Chef, the successful candidate may work, days, nights, weekend shifts and statutory holidays.

Key Responsibilities

- Plans and organizes the culinary team in the preparation of food items
- Assists chef with menu ordering, inventory, and daily production planning
- Preparation and production of menu items
- Ensure daily production levels are met
- Ensure all daily, weekly and monthly cleaning lists are completed
- Ensure food quality, food safety and service standards are met and maintained daily
- May be required to perform administrative and supervisory tasks in the absence of the Chef
- Adhere to safety policies and procedures by following company Safe Work Practices and Standard Operating Procedures
- Perform other duties as assigned

Qualifications

- Red Seal Certification is required
- 3-5+ years food service experience as a 1st Cook preferably in a remote environment.
- Proven leadership, organizational and time management skills in an industrial kitchen environment
- Food Safety certification valid in the province of British Columbia for the duration of your employment is required
- Advanced Food Safety (level 2) certification is preferred
- First Aid Certification is preferred
- Ability to work within a multi-cultural and unionized environment
- Excellent communication skills in English, both verbal and written
- Proven experience with inventory and grocery ordering

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