

2nd 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 Pacific Northwest Employees LP is currently looking to fill a position for a 2nd Cook at our site located near Merritt, BC. The successful candidate will assist the 1st Cook and/or Chef, 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 may work, days, nights, weekend shifts and statutory holidays.

Key Responsibilities

- Providing support to the 1st Cook, the Cook will prepare and cook menu items as they are received in accordance with established menu specifications.
- Ensure all 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

- 2-4 years of culinary experience working in a high-volume kitchen, preferably in a remote lodge environment
- Valid provincial 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 and unionized 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 LP is committed to the principle of employment equity. We welcome diversity and encourage all who are qualified to express their interest.