



BREAKFAST COOK

The **Breakfast Cook** is responsible for delighting our clients by preparing and cooking breakfast and baked goods to the highest standards of Kitikmeot.

YOUR WORK WILL INCLUDE:

- Preparing and cooking breakfast.
- Creating and following menus to ensure quality of food prepared and served.
- Wrapping and dating all baked goods in accordance with production schedule.
- Ensuring consistent quality standard in over-all food preparation as per clients' requirements including consideration to special dietary constraints.
- Ensuring proper equipment operation, safety and sanitation in the kitchen.
- Complying with food hygiene regulations in accordance with Food Safety Act.
- Cleaning, washing, and sanitizing equipment and over-all work areas.



WHO ARE WE LOOKING FOR?

- Interprovincial Red Seal Certification or some culinary education leading to Red Seal.
- FoodSafe Level 1 is a minimum. SafeCheck advanced food safety certification or HACCP certification is an asset.
- Minimum 3 years' cooking and baking experience in a similar or hotel/institutional environment.
- Proven experience preparing baked goods for large number of guests.
- Prior supervisory experience is an asset.
- Ability to stand for a long period of time and lift up to 35 pounds.
- Successful candidates **MUST** obtain a mark of 80% or higher on the mandatory WHMIS test (Workplace Hazardous Materials Information System).

Please send your resume to:

WORKNORTH@DEXTERRA.COM

*Please note that all Kitikmeot positions are safety sensitive. Offer of employment is conditional on meeting our requirements for a pre-employment fit to work and drug and alcohol tests.

*Mandatory double vaccination against COVID-19 required



OUR VALUES

Accountability, Diversity, Partnership and Trust