



## GENERAL HELPER

The **General Helper** is responsible for assisting in the overall kitchen operations and maintenance as well as cleaning and sanitizing of designated kitchen areas, tools, equipment, pots, and dishes. They will report to the Chef on site.

### YOUR WORK WILL INCLUDE:

- Wash, scrub, clean, and sanitize designated kitchen and dining areas.
- Clean kitchen and dining room floors and tables.
- Clean refrigerators, ovens, and other kitchen equipment.
- Wash pots, dishes, glasses, cups, etc., after each meal and as required.
- Deep cleaning as required.
- Restock and rotate desserts, sandwiches, beverages, and condiments.
- Assist in loading, unloading, and placing supplies and inventory.
- Ensure health and safety regulations and quality standards are maintained.



### WHO ARE WE LOOKING FOR?

- You have a minimum 6 months' kitchen or catering experience in Food Service Industry, hospitality environment or remote lodge setting.
- You are fluent in English with excellent written and verbal communication skills.
- You have at least FOODSAFE Level I. SafeCheck advanced food safety certification or HACCP certification is an asset.
- You are able to prioritize multiple demands and organize a work schedule.
- You are able to 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](mailto: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**