



### **Head Cook/Breakfast Cook**

Duz Cho is seeking a Head Cook/Breakfast Cook to join our camp team! If you think you have what it takes to join a dynamic team and become a lifetime member of a growing team, please apply without haste.

Employees are expected to support and participate in a “culture of safety”, adhere to and be ambassadors of Duz Cho’s Code of Conduct and Values, act professional and amicable, and to treat others with dignity, respect, and fairness.

Duz Cho is a 100% Indigenous owned company, with ownership belonging to McLeod Lake Indian Band. The successful candidate will have a deep understanding of the diverse cultures and histories of local Indigenous communities. They must have demonstrated experience in applying Indigenous knowledge in a professional setting, adhering to cultural protocols, and working with a culturally safe approach. Knowledge of the Truth and Reconciliation Commission of Canada (TRC) Calls to Action and a commitment to advancing reconciliation are essential.

**This position is full-time, permanent position that works:**

- Rotation is TBD- 2 weeks on and 2 weeks off or 3 weeks on and 1 week off;
- \$25/hour; OT as per applicable BC Legislation;
- Camp provided;
- Location: Mackenzie, BC

### **Roles & Responsibilities: Dinner Cook-**

The Lead Cook works 7:00 a.m. to 7:00 p.m., with a 2-hour unpaid break during the shift, for a total of 10 paid hours.

- Preparing and serving a healthy, well-balanced dinner for approximately 30–40 people.
- Preparing two proteins, two starches, one fresh vegetable and one frozen vegetable for dinner.
- Preparing a daily soup, dessert and baking.
- Planning and organizing the day so dinner is ready and served on time.
- Maintaining proper portion control, ensuring there is enough food while minimizing waste.
- Keeping the kitchen and work areas clean and organized throughout the shift.
- Cleaning ovens, grills, steam tables, fridges, overhead fans and other kitchen equipment as required.
- Keeping the dining room and serving areas clean, stocked and organized.
- Following all food-safety, sanitation and FIFO procedures.
- Keeping an accurate daily record of man-days/client numbers for camp reporting and billing purposes.
- Communicating with the Supervisor regarding any shortages, supply concerns or changes in client numbers that could affect food requirements.



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- Communicating and working closely with the Breakfast Cook and Housekeeper.
  - Completing other duties as assigned.

**Breakfast Cook-**

The hours for the Breakfast Cook have not yet been finalized. We are currently looking at approximately 2:00 a.m. to 2:00 p.m., but these hours may change depending on camp requirements.

- Preparing and serving a complete breakfast on time.
- Completing all breakfast dishes and cleaning the kitchen after service.
- Sweeping and mopping the kitchen and dining room.
- Cleaning and restocking the dining room and condiment areas.
- Preparing sandwiches, salads and other lunch items.
- Preparing fruit, sausage, cheese and other cold items.
- Boiling and peeling eggs and completing other food preparation as required.
- Assisting the Lead Cook with preparation when needed.
- Keeping refrigerators, storage areas and work areas clean and organized.
- Following all food-safety, sanitation and FIFO procedures.
- Completing other duties as assigned.

**Qualifications:**

- Reside in BC;
- Valid Food Safe Certificate;
- Passing an alcohol and drug test and physical test is a condition of employment;

**Email to submit resume (optional):** [recruitment@duzcho.com](mailto:recruitment@duzcho.com)

**MLIB Applicants may submit resumes directly to:** [jreno@duzcho.com](mailto:jreno@duzcho.com)