



MATRIX
Camps | Logistics | Aviation Management

SEABRIDGE GOLD – 3 ACES

MATRIX is a national company providing camps, logistics and aviation management services to a diverse range of clients in the resource and service sectors, focusing on safety, transparency, and cost effectiveness. After 20 years in business, we run efficiently as a drug and alcohol-free company; with over 250 employees annually, we offer excellent career advancements for all skillsets.

The **MATRIX** management team provides a safe and healthy work environment. Our rigorous occupational health and safety program ensures our workers have the resources to work safely at all our worksites.

We custom fit our services to our clients' specific needs, securing and managing the most appropriate equipment, products, services, people, prices, and timing on their behalf.

Job Requirements:

In this **role**, **MATRIX** is looking for an experienced **First Cook with Emergency First Aid Certificate Level 3 to assist Matrix Aviation Solutions and our Partners Seabridge Gold in operating the Three Aces Camp.**

We are inviting applications from the surrounding areas Watson Lake, Ross River, Whitehorse, and other local communities for Seasonal employment May 15th – September 15th based on rotations of 4 weeks in 2 weeks out.

You are team oriented, motivated, and have a high attention for details, accuracy and can prioritize tasks. You will play a key role at one of our remote exploration camps by performing or coordinating all catering both independently and within a team setting. This position reports to the Camp Manager.

Responsibilities:

- Prepare service for three (3) daily meals, Buffet Breakfast, Lunch and Dinner.
- Prepare baked goods and desserts from scratch.
- Develop menus that reflect site preferences and dietary restrictions.
- Maintain sufficient food inventory for site resident numbers.
- Implement and execute a Food Safety Plan using advanced HACCP recording methods.
- Order, receive and properly store grocery orders.
- Liaise with grocers for quality, quantity, and back orders.
- Maintain a well-organized and clean food storage area.
- Ensure the *"first in first out"* rotation procedures to support food inventory control.
- Execute safe food storage and labeling of potential food allergy items.
- Participate in daily toolbox meetings.
- Provide facility orientation to incoming kitchen staff.
- Conduct monthly worksite and kitchen facility inspections to ensure health and safety of workspace.
- Ensure kitchen staff performs tasks according to safe work practices and safe job procedures.
- Report any unsafe conditions and/or equipment to Camp Manager.
- Report all incidents and accidents immediately.
- Always ensure good housekeeping in the work area.
- Provide coaching and training to kitchen staff.
- Maintain a high performing, team orientated and productive work environment.

Required Knowledge & Experience

- Minimum of three (3) years working in a remote camp as a First Cook.
- Management, organizational and problem-solving abilities.
- Strong interpersonal and communication skills.
- Proficient computer skills.
- Conflict resolution skills.
- Highly motivated, team-oriented individual with attention to detail.
- Ability to work a rotation schedule.
- Physical ability to lift a minimum of 50 lbs.
- Able to lift and move heavy objects, walk, and stand for long periods of time and perform physical labor.
- Able to maintain a high level of performance over a 10 – 12-hour shift.

Preferred Licensing & Certifications:

- OFA3 or equivalent
- Food Safe Handling Certificate and WHMIS Certificate.
- Culinary Diploma and/or Red Seal Designation preferred
- Previous experience working in a remote camp setting.

***Please note: The deadline for submissions and posting closes April 19th. 2021.**

If you are interested in this position, please apply online at HR@Matrixco.ca Please note that references and a criminal record check is mandatory for this position. Preference will be given to applicants within the Yukon Territories.