



COOK

LOCATION

Wanuskewin, Saskatoon

CAREER AREA

Culinary

EMPLOYMENT TYPE

Full-Time, Seasonal

DEPARTMENT

Culinary Services

ABOUT WANUSKEWIN

Wanuskewin is a global centre of excellence in education and Indigenous tourism. Our teachings and respect for the land are rooted in Northern Plains Indigenous peoples' cultures, heritage, and arts. Located 5 km north of Saskatoon, and with 6 km of walking trails and a growing herd of Plains Bison, we are committed to sharing our 6,400 years of oral and archaeological history. We provide a variety of educational programs that share Indigenous cultures, teachings, languages, and history. As the longest continuous archaeological project in Canada, we have artifacts, dig sites, and thousands of years of history to share with our visitors.

To further our application for UNESCO World Heritage Status, we started a multi-year, \$40 million renewal and rejuvenation project in 2017. Now that our project has reached completion, we are excited to share our renovated Visitor Centre, Restaurant, and Gallery, and our brand new Interpretive Exhibits, Conference Centre, and Playground.

POSITION SUMMARY

We are looking for a motivated student to join our Culinary Services team. The successful applicant will report to the Culinary Coordinator and the Customer Experience Manager. The Cook will work with the Culinary Services team to prepare food items, ensure food safe practices, and assist in the operation of our Restaurant, catering, concession, and banquet bookings.

The anticipated start date of this position is May 1, 2021.

Responsibilities:

- Cooking, cleaning, serving, stocking, and the preparation of food items and provisions
- Preparing ingredients for Restaurant customers and provision meal orders: cleaning and chopping vegetables, seasoning meat, preparing bannock, baking desserts, etc.
- Recommend and create ideas and concepts for menus and special occasions that reflect Indigenous culinary arts
- Sanitize and store food and beverage items in accordance to the "First In, First Out" system
- Following food health and safety standards for handling food
- Set up, organize, and take down work stations in the Restaurant, banquet, and catering areas
- Assisting customers as needed
- Assisting other cooks and team members as necessary



- Operating the cash register and Point of Sales system to track cash and customer sales interactions
- Maintaining a safe and enjoyable guest experience while ensuring that all visitors follow our COVID-19 Protocols
- Other duties as required

QUALIFICATIONS AND EXPERIENCE

Our ideal candidate is a post-secondary student who is passionate about Indigenous culinary arts and customer service. A demonstrated knowledge of Northern Plains Indigenous peoples' culture, language, and traditions is beneficial. Previous experience working in the culinary field is an asset.

Required qualifications and experience:

- Must be a returning student for the fall of 2021
- Must have a minimum of two years of relevant experience in a fast-paced kitchen environment; a suitable combination of education, training, and experience will be considered
- Must have a high school diploma
- Must be able to multi-task in a rapidly changing environment
- Must have valid Class 5 Driver's License and be able to provide a driver's abstract
- Must be able to adapt to new situations and solve problems as they come up
- Must be able to work early mornings, nights, and weekends
- Must be able to lift up to 50 lbs or more
- Must have a positive attitude, willingness to learn, and a commitment to our goals and mission

Preferred skills:

- Culinary Arts Diploma
- Food Safe Certificate
- Ability to work independently and as part of our diverse team
- Attention to detail
- Excellent customer service skills
- Good communication skills with people of all ages and backgrounds

POSITION FUNDING

This position will be funded through the Government of Canada's Young Canada Works in Heritage Organizations (YCWHO) program. A candidate may be eligible for the YCWHO employment program if they:

- are a Canadian citizen or a permanent resident, or have refugee status in Canada (non-Canadians holding temporary work visas or awaiting permanent status are not eligible);
- are legally entitled to work in Canada;
- are between 16 and 30 years of age at the start of employment;
- are willing to commit to the full duration of the work assignment;



- will not have another full-time job (over 30 hours a week) during the Young Canada Works (YCW) work assignment;
- have been a full-time high school, college, CEGEP or university student (as defined by their education institution) in the semester preceding the YCW work assignment; and
- intend to return to full-time studies in the semester following the YCW work assignment.

Note: Priority will be given to graduates that have not previously participated in the YCWHO employment program. **This position is funded through a grant and is dependent on funding availability.**

HOW TO APPLY

To apply for this position, submit your cover letter and resume with at least three references to humanresources@wanuskewin.com, or apply online through the Young Canada Works website. In your cover letter, describe how your experience and knowledge of the culinary arts, customer service, and Indigenous cuisine would make you an asset to our team.

The successful candidate will be required to produce a Criminal Record Check with Vulnerable Sectors and have reliable transportation prior to the start date. People with Indigenous (First Nations, Inuit, or Metis) ancestry will be given preference, but as an equal opportunity employer, the best candidate will be selected for the position (HRC-E-91-09) (HRC-E-91-17).