



**Title:** General Helper

**Reports to:** Chef

**Primary responsibilities:**

- Accountable and responsible for maintaining a culture focused on having Safety as a value
- Clean and maintain all kitchen areas as per cleaning schedule
- Sweep and mop all floors in kitchen areas
- Clean and sanitize all dishes, cookware, and equipment thoroughly
- Assist in the preparation of food items
- Assist in the unloading and storage of all supplies and groceries
- Stock shelves, refrigerators, freezers, and various stations as needed
- Replenish, rotate, and dispose of food as per regulations
- Keep floors dry at all times to avoid accidents
- Shall attend all safety meetings and participate in Client and/or Aramark Emergency Response Procedures
- Additional duties may be assigned

**Candidate Requirements:**

- 1+ years Kitchen Help experience preferably in remote camp or hotel/hospitality industries
- Valid WHMIS and Food Safe (Basic or Advanced) Certification are mandatory (can be provided)
- Additional certification may be required by work location
- Ability to work effectively and efficiently supervised and unsupervised
- Excellent customer service
- Ability and willingness to travel/work long rotations away from home

**Send resume with 'General Helper' in subject line to [jobs@creequestcorp.ca](mailto:jobs@creequestcorp.ca)**