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## Job Posting

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| Position Title: | Cook              |
| Operation:      | Thompson's Resort |
| Location:       | Missinipe, SK     |
| Duration:       | May - October     |

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## Company Overview

Adventure Destinations International (ADI) is a privately owned organization that owns and provides marketing and support services to a collection of recreation properties in Northern Saskatchewan.

ADI encompasses Twin Falls Lodge and Thompson's Resort, four outpost camps, and 29 secluded fly-in fishing lakes.

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## Position Overview

Working closely with the Head Chef and Lead Cook at Thompson's Resort, the Cook will contribute to the successful operation of the restaurant by preparing menu items and plating dishes for resort guests according to restaurant menu and preparing meals for the resort staff. The Cook will be delegated responsibilities by the Head Chef or Lead Cook in the general operation of the kitchen, including food prep, cleaning, and rotating stock.

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## Areas of Responsibility

- Prepare menu items following specific menu guidelines.
- Follow proper plate presentation for menu items.
- Operate large-volume cooking equipment such as deep fryers, grills, pizza ovens, etc.
- Clean food preparation areas, cooking surfaces and utensils.

- Maintain the health, safety and sanitary standards in the kitchen.
  - Receiving of grocery orders and ensuring they are stored properly (freezer, dry storage, etc.) and that stock is rotated.
  - Participate in the planning and preparation of large catered events.
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## **Employment Schedule and Hours**

Lead Cook will create work schedule and work hours. Cooks are expected to work split shifts if necessary.

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## **Additional Job Benefits**

All staff are provided with free-of-charge accommodations and one meal per day throughout the duration of the working season. Other meals will be available at cost recovery price. Recreational equipment is available to staff members during off-work hours free of charge (must only pay for gas).

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## **Education and Experience**

- 3 – 5 years professional kitchen experience
  - WHMIS Food Safe Certificate
  - Experience in a remote work environment an asset
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## **Knowledge, Skills and Abilities**

- Proven success in a team environment
- Proven success in a fast-paced environment
- Following direction
- Ability to maintain a high degree of professionalism by remaining calm under pressure, treat the rest of the team fairly and be able to listen to the ideas, thoughts, and concerns of your coworkers
- Ability to multi-task
- Time management
- Organized and ability to work clean