



Job Posting

**JOB TITLE: 2nd Cook
Temporary Fill-in
(6 month contract)**

Location: Voisey's Bay Mine Site

SCOPE: To assist with the preparation, cooking and presentation of food items

REPORTS TO: Chef/Manager

ROTATION: 14 Days On, followed by 14 Days Off (inclusive of travel time)

DUTIES TO INCLUDE:

- Assist with preparation, cooking and presentation of food to required standard as directed by supervisor
- Assist with preparation and cooking of sauces/soups for meal service
- Prepare all salads for cold buffet and sandwiches
- Prepare raw vegetables
- Basic butchery of raw meats, when directed
- Assist with stocking hot plate prior to and during meals
- Assist during meal service when directed
- Maintain the highest standard of cleanliness in all kitchen areas
- Ensure the adherence of personal and work hygiene and safety standards
- Assist with deliveries and storage of food stuffs including FIFO, when required
- Assist with clearing and cleaning of kitchen area after service
- Assist with cleaning of galley equipment
- Assist with cleaning of overhead canopies
- Report all accidents to the Chef/ Manager
- Report all complaints to the Chef/ Manager
- Be able to operate heavy-duty galley equipment
- Undertake deep cleaning program of equipment, when directed
- Undertake any reasonable requests from Chef/ Manager
- Attend meetings and training courses as may be necessary from time to time

JOB REQUIREMENTS:

- Minimum 2 years' experience required in cooking on a large scale commercial or an institutional operation
- Adhere to all sanitation and food production standards
- Maintain consistently high standards of cleanliness with an eye for detail
- Ability to work independently and with other staff while following written and oral instructions and guidelines is required

- Neat and tidy appearance
- A team orientated, skilled problem solver with refined communication skills

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions.

- Must have the capacity to work long periods away from home, as the typical work rotation is fourteen (14) consecutive 12-hour workdays, however this can be extended due to inclement weather or other unforeseen circumstances
- Shifts include nights and weekends, holidays and in emergency situations as required
- Ability to stand for extended periods of time
- Constant hand, arm and finger use
- To frequently function in activities involving walking, bending, squatting, reaching
- The employee must regularly lift and/or move up to 10 pounds and frequently lift and/or move up to 25 pounds, and occasionally lift up to 40 pounds

PRE-EMPLOYMENT REQUIREMENTS:

- Drug test
- Medical
- Criminal background check

HOW TO APPLY:

If you are interested in this opportunity and meet the qualifications outlined above, we encourage you to apply.

Labrador Catering recognizes the Impact & Benefits Agreements with the Innu Nation & the Nunatsiavut Government in which Innu & Inuit workers have first preference for employment at the Voisey's Bay Site.

It also recognizes a commitment to give qualified workers from Labrador priority for employment opportunities.

Innu Nation members and Nunatsiavut beneficiaries can also apply through Vale's Aboriginal Employment Coordinators.

Please ensure you include your full name, address, community and province when applying.

Interested applicants are encouraged to submit their resume despite the closing date

Email resume to:

labcateringhr@eccltd.ca

Job Posting Start Date: August 10, 2026

Job Posting Closing Date: August 26, 2026

PLEASE LIST JOB TITLE IN SUBJECT LINE