

Who We Are:

Like our country, ATCO Frontec is built on a Frontier Spirit of being agile, robust, ready to go to the most challenging places and push the boundaries. Do YOU have the Frontier Spirit? If the answer is yes, you should probably work with us.

ATCO Frontec is a market leader providing facilities management, camp services, workforce lodging solutions, operational support services and disaster and emergency management for a diverse range of clients, allowing them to focus on their core business.

We are a service organization, based on good people who get the job done in some of the most challenging places in the world. Our team is constantly pursuing excellence as a standard. We provide the training and supervision required to deliver the best customer service to our clients, and to ensure the highest safety standards.

We value diversity and we're committed to an inclusive, fair and respectful workplace, striving to create a work environment that allows for every employee to reach their full potential.

ATCO Frontec is part of ATCO Ltd. With approximately 6,000 employees and assets of \$23 billion, ATCO is a diversified global holding corporation with investments in Structures & Logistics (workforce housing, innovative modular facilities, construction, site support services, and logistics and operations management); Energy Infrastructure (electricity generation, transmission, and distribution; natural gas transmission, distribution and infrastructure development; energy storage and industrial water solutions; and electricity and natural gas retail sales); Transportation (ports and transportation logistics); and Commercial Real Estate. More information can be found at www.ATCO.com.

Description:

ATCO Frontec is seeking a **3rd Cook** to join our Camp Services team in Clearwater and Valemount, BC. The 3rd Cook is responsible for preparing and cooking a wide variety of foods. The 3rd Cook provides support to the entire kitchen staff in preparation, cooking and cleaning.

Responsibilities:

- Assist in day to day operations of the kitchen
- Ensure that the meals are prepared and served to the highest standard
- Provide guest courtesy when appropriate
- Support kitchen operations in a professional manner
- Knowledgeable with the equipment that you are required to use
- Inspect food and equipment on a daily, weekly and monthly basis
- Maintain a healthy, safe and sanitized work area
- Demonstrate a professional attitude toward all company health, safety and environment initiatives
- Other duties as assigned by management from time to time

Qualifications:

- The successful candidate must hold a valid food safety certificate
- 1 or more years' experience as a cook in the hotel/restaurant industry
- Ability to prioritize and multitask
- Professional communication skills, oral, and written
- Work well under pressure

We would like to thank everyone for their application; however, only those being considered for an interview will be contacted.

Final candidates will be required to undergo a Security Clearance Check.

This position has been identified as safety sensitive and will require completion of a pre-employment alcohol & drug test.

Collection, use, and retention of personal information will be in accordance with ATCO Group privacy policies and practices.

By submitting your resume and personal information to the ATCO Group of Companies, and/or participating in a personal interview, you acknowledge and consent to the collection, use and disclosure of your personal information by the ATCO Group of Companies to determine your suitability for employment opportunities within the ATCO Group of Companies.

