

Chef Lead (s)
Food Services Division, Yukon University
Arctic Winter Games 2026
March 7 – March 14, 2026

Chef Leads manage back-of-house operations in food preparation, cooking, inventory control, and safety compliance, tailored for high-volume settings such as the Arctic Winter Games. Key duties emphasize FoodSafe practices, recipe execution, team coordination, and collaboration with front-of-house supervisors and staff for seamless service.

Key Duties

- Plan and prepare menus, including cooking, trimming, slicing, and assembling meals per recipe and FoodSafe practices or as directed.
- Supervise back-of-house staff in food production, ensuring quality, portion control, and timely completion of orders.
- Provide accurate information on ingredients and dietary concerns to the foodservice supervisor, front-of-house staff, back-of-house team, or anyone inquiring about served items.
- Operate kitchen equipment safely (e.g., ovens, slicers, mixers), maintain back-of-house stations, and oversee equipment upkeep and repairs.
- Direct cleaning and sanitizing of kitchen areas, storage, and prep surfaces to comply with health regulations and FoodSafe standards.
- Monitor inventory levels, order supplies as needed, rotate stock, manage waste, and report issues while collaborating with the foodservice supervisor on service demands.

Chef Leads require at least 3-5 years of professional cooking experience in high-volume kitchens, including menu planning and food preparation under time constraints. FOODSAFE Level 1 certification (or equivalent) is required and proven ability to supervise small teams while maintaining quality and safety standards. Demonstrated knowledge of dietary accommodations and allergen management is essential for event settings like the Arctic Winter Games. Experience with large-scale catering or campus dining operations serves as a strong asset.

[Yukon University Temporary Positions - Food Services Application – Fill out form](#)