

Cook

Food Services Division, Yukon University

Arctic Winter Games 2026

March 7 – March 14, 2026

Cooks execute back-of-house food preparation and cooking tasks, with support for front-of-house menu items, in high-volume settings such as the Arctic Winter Games. Key duties emphasize FoodSafe practices, recipe adherence, teamwork, and coordination with the Chef Lead and Foodservice Supervisor for efficient operations.

Key Duties

- Prepare and cook menu items per recipes and FoodSafe practices or as directed, including trimming, slicing, portioning, and assembling meals.
- Assist with preparation of front-of-house menu items, ensuring timely delivery to serving stations as coordinated with the Foodservice Supervisor.
- Follow instructions from the Chef Lead on production tasks, quality control, and order prioritization to meet service demands.
- Operate kitchen equipment safely (e.g., ovens, grills, slicers), maintain assigned stations, and report equipment issues to the Chef Lead.
- Clean and sanitize prep areas, utensils, and storage spaces to comply with health regulations and FoodSafe standards.
- Monitor stock for assigned items, rotate inventory, handle waste properly, and communicate needs or concerns to the Chef Lead or Foodservice Supervisor.

Skills and Qualifications

- Solid understanding of food preparation and cooking terminology, food-handling and preparation guidelines.
- FoodSafe Level 1 or equivalent is required.
- Basic cooking skills and experience assembling & presenting hot and cold food.
- Experience working in a commercial kitchen and/or catering is an asset.
- Journeyman Certification is an asset.

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