

CAREER PROFILE: CAMP COOKS | COOK'S HELPER



Cooks prepare, cook, and serve a wide variety of foods for workers in mine or exploration camps. They are familiar with sanitation standards, safe work practices, and health regulations pertaining to food preparation and service. Cooks oversee kitchen operations including the supervision of cook's helpers and other kitchen staff. Cooks may also order supplies, and oversee inventory, costs, and menus. Cook's Helpers make sure all the necessary ingredients are available and prepared for the Cook. Responsibilities include washing, cutting/peeling, weighing, measuring, and arranging various ingredients, as well as stocking goods, cleaning and assisting other kitchen staff. Cooks work at site often for two weeks at a time. Depending on the needs and number of personnel at the camp, cooks may work longer days than usual.

KNOWLEDGE, ABILITIES, & SKILLS

- Familiarity with kitchen practices
- Good hand-eye coordination and motor skills
- Strong interpersonal skills
- Personal cleanliness and hygiene
- Strong organizational and memory skills
- Ability to work under pressure
- Problem solving skills

EDUCATION, TRAINING, & CERTIFICATION

Cook's Helpers require no previous experience, but may take an eight month program in Culinary Arts at Yukon College to prepare for their career. To advance and become a Certified Cook in the Yukon, a candidate must pass an exam after completing an apprenticeship or after four and a half years in the trade. Interprovincial trade certification (Interprovincial Standards Red Seal) is also available to qualified Cooks. This allows them to practice their trade in any province or territory after passing an exam. Occupational First Aid training is often required of Camp Cooks and is available at Yukon College, St. John's Ambulance or the Canadian Red Cross.

SALARY RANGE*

Certified Head Cook**: \$40-60/hour
Cook's Helper**: \$30/ hour

*Wage average as of July 2022.

**For camps between 1-100 persons.

