



EMPLOYMENT OPPORTUNITY

PREP-COOK/DISHWASHER

POSITION TITLE	Prep-Cook/Dishwasher
DEPARTMENT	The Gold Bean Café
SALARY	\$18.25/hour
TERM	Permanent/Part-Time/Shift Work Required
LOCATION	Chester Basin, Nova Scotia
ESTIMATED START DATE	September 2026

Wasoqopa'q First Nation owns and operates the Gold Bean Cafe located in Gold River, NS. The café is an upscale licensed sit-down restaurant with indoor and outdoor seating, a take-out menu, specialty coffee drinks, with gluten free, vegetarian and vegan options.

POSITION OVERVIEW AND OBJECTIVE

WFN is currently recruiting for a Prep-Cook/Dishwasher, reporting to the Supervisor, responsible for supporting back of house operations including preparing ingredients, assisting in basic food preparation, and ensuring the kitchen and dishwashing areas are maintained in a clean, sanitary, and organized condition. This dual role contributes to the smooth flow of customer service and upholds health, safety, and sanitation standards and regulations.

ESSENTIAL FUNCTIONS AND DUTIES

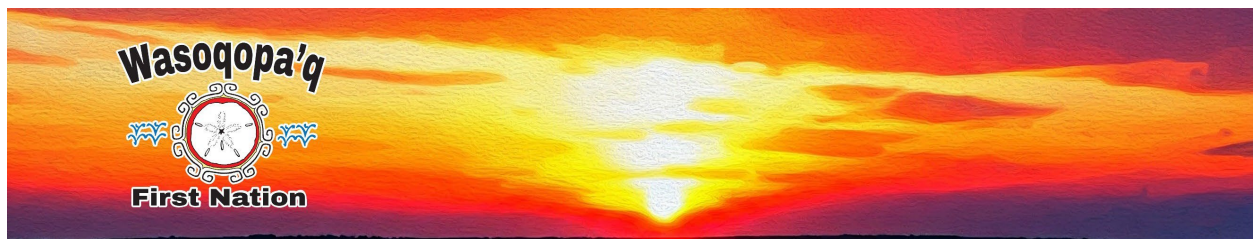
FOOD PREPARATION

Assist the back of house with overall food preparation for all meals, meals to go and convenience store including:

- Wash, peel, chop, and portion ingredients in accordance with standardized recipes, adhering to portion and waste management controls
- Prepare food items in accordance with the prep-list created by the back of house team
- Assist in preparing simple menu items and components during busy service periods, as required
- Adhere to all required recipes, measurements and designated cooking techniques to ensure all menu items are consistently presented
- Ensure food storage and handling meet all health, safety and sanitation requirements
- Properly label and date prepared items for storage
- Label and stock all ingredients on shelves to be organized and easily accessible
- Prepare, package, inventory, and label items for the convenience store sales
- Keep equipment operating by following operating instructions, troubleshooting breakdowns, , performing preventative maintenance, and advising the Supervisor of any repairs, as required

DISHWASHING & SANITATION

- Operate dishwashing equipment, cleaning food prep equipment, dishes, glassware, utensils, pots, and pans, with some large pots cleaned by hand, as required
- Assist with cleaning, sanitation and organization of the kitchen, including work areas, sinks, walk-in coolers, and all storage areas
- Sweeping, mopping, and sanitizing kitchen surfaces, floors, equipment and removal of recycling, trash and organics



- Ensure work areas are cleaned and organized at all times following all health, safety, and sanitation standards and regulations
 - Adhere to the scheduled shift and inform colleagues for a shift-swapping in the event of emergencies
 - Assist in shift coverage when there is a shortage of cashiers due to emergencies or a sudden lack of staff availability
 - Adhere to all Wasoqopa'q First Nation (WFN) Policies, Procedures and necessary store procedures, as required
 - Working in a team environment, other duties, training and activities, as required
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POSITION IMPACTS

The Prep-Cook/Dishwasher will have an impact on effective operations of The Gold Bean Café, working collaboratively with all employees with the intent to:

- Ensure adequate prepared product is available to back of house team to prepare customer orders
 - Ensure the customer complaint rate is kept to a minimum level
 - Ensure the back of house equipment is operating and storage areas are organized
 - Ensure that dishes, utensils and glassware are cleaned, sanitized and readily available
 - Ensure all food, health and safety standards and regulations are followed
 - Contribute to a well-functioning team
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REGULAR WORKING RELATIONSHIPS

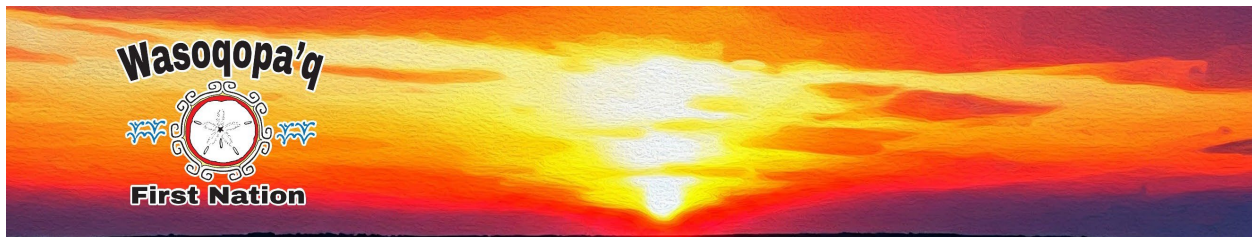
- General Manager
 - Supervisor
 - All Gold Bean Café and Gold Nugget AFN employees
 - Customers
 - Various vendor representatives
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QUALIFICATIONS

- High school diploma (GED or equivalent will also be accepted)
- Minimum six-months of relevant experience in a commercial kitchen or dishwashing role
- First Aid & CPR, OHS, WHMIS and Food Handler's Certification is an asset
- Criminal record check required upon hiring

REQUIRED ABILITIES, SKILLS AND COMPETENCIES

- Ability to follow directions accurately and adhere to established procedures
 - Strong work ethic with the ability to perform repetitive tasks efficiently
 - Basic understanding of food safety, sanitation, and workplace safety standards (training provided if necessary)
 - Effective time management and organizational skills
 - Ability to work cooperatively in a team-oriented environment
 - A commitment to fostering, cultivating and preserving a culture of diversity, equity and inclusion
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WORKING CONDITIONS

- Hours of work are expected to occur during regular Cafe hours of 8:00 am to 7:00 pm (Sunday to Thursday) and 8:00 am to 8:00 pm (Friday to Saturday) (Shifts will be provided within this timeline), hours may vary depending on business needs
- Flexibility to work varied shifts, including morning, evenings, weekends, and certain holidays
- Work pace may be fast and high-volume during peak service periods
- Prep-Cooks/Dishwashers may be required to lift equipment and or products weighing up to 50 pounds.
- A great deal of time is spent working indoors in well maintained environment with modern and up-to-date equipment
- The position requires prolonged periods of standing, walking, bending, and reaching throughout the duration of a shift
- A valid driver's license is required, and or access to reliable transportation
- Adherence to all food safety, health, and sanitation standards is mandatory

APPLICATION REQUIREMENTS

Submit Cover Letter and Resume to resumes@wasoqopaq.ca**Please quote #GBPREPCOOK on your cover letter.

WFn appreciates the interest of all applicants, only those selected for an interview will be contacted. WFn does not assume candidate expenses related to this recruitment process.

In accordance with the Aboriginal Employment Preference Policy of the Canadian Human Rights Commission, if all qualifications are equal, preference will be given to persons of Aboriginal ancestry and if a Wasoqopa'q First Nation Band member.

DEADLINE TO APPLY

Deadline to Apply: OPEN UNTIL FILLED

Wasoqopa'q First Nation is committed to fostering a safe workplace that provides an equitable, diverse and inclusive environment, where employees are treated professionally and with dignity and respect. We value the contributions that each person brings, and are committed to ensuring equal opportunity and participation as part of the WFn team.

We are a community. We make a difference.