

WHO WE ARE:

ATCO Structures & Logistics has more than 65 years experience providing complete infrastructure solutions to customers worldwide. We are focused on the future and bringing you products and worksite support services fit for the 21st century. We're your source for award-winning, innovative modular building solutions, remote workforce accommodations, lodging and site-wide services.

We have manufacturing facilities in Canada, the United States and Australia, operations on five continents and a global supply chain, allowing us to deliver a rapid, turn-key solution anywhere it's needed.

As a turn-key bundled-services provider you're unlikely to find a better mix of range, quality and price. Robust and dependable, our units are built to last. Our efficient, cost-effective and high-quality service will help your operation succeed.

ATCO Structures & Logistics is part of the ATCO Group of Companies, an Alberta-based, worldwide organization with more than 9,000 employees and assets of approximately \$17 billion, ATCO is a diversified global corporation delivering service excellence and innovative business solutions through leading companies engaged in Structures & Logistics (manufacturing, logistics and noise abatement), Utilities (pipelines, natural gas and electricity transmission and distribution) and Energy (power generation, industrial water infrastructure, natural gas gathering, processing, storage and liquids extraction). More information can be found at www.atco.com.

DESCRIPTION:

Under the direction and leadership of the Executive Chef, we are seeking a we are seeking a **General Kitchen Helper** to join our Camp Services department at our K+S Legacy Lodge located in Saskatchewan. The General Kitchen Helper is responsible for ensuring that all the flatware, pots, pans, and plate-ware are cleaned, sanitized, and up to the Lodge standards, and help with the basic preparation of food.

WHERE WE WORK AND LIVE

This is a camp based 21/7 rotation located about 45 minutes from Regina, Saskatchewan

RESPONSIBILITIES:

- To work safely with all of the equipment
- The basic preparation of food, including the preparation of vegetable and snacks.
- Kitchen, general equipment, and facility clean up (table, floors, etc.)
- Responsible for inspecting the equipment and food on daily, weekly, and monthly basis.
- Ensure your station is always manned and supplies are fully stocked
- Follow requirements of the Health, Safety and Environment Management System.
- Other duties as assigned by management from time to time

QUALIFICATIONS

- Excellent people skills
- Ability to work effectively and efficiently supervised or unsupervised.
- Ability to prioritize and multitask
- Team player

COMPENSATION: \$15.00/HR, Overtime applicable

Interested candidates should submit their resume to atco.com/careers

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.