



Saskatchewan Indian Gaming Authority

Bear Claw Casino

Whitebear



Job Title	# of Positions	Competition Number	Salary	Close Date
Cook	1 Part Time	09-BCC-F&B-19	\$14.88 - \$18.60 Per hour	Open Competition

Sharing Success.....through the provision of superior gaming operations services. With gross revenues in excess of 100 million dollars annually, SIGA is Saskatchewan's largest and most successful employer of First Nations people. SIGA is currently looking for creative, motivated, passionate and energetic individuals to join the team.

Statement of Competencies

Education: Combination of relevant education, training and/or experience. Successful completion of Food Safe Handling Certificate.

Experience: Experience working in a commercial kitchen would be preferred. Experience working with diverse situations and personalities.

Knowledge: Knowledge of SIGA's mission, vision, guiding principles and business values. Knowledge of and respectful of First Nations culture, values, beliefs, traditions and protocols. Knowledge of food and beverage operations. Knowledge of food preparation of various items.

Skills and Abilities: Participates effectively as a team member to help define and work towards team goals. Consistently reliable in performance and behaviour. Excellent oral and written communication skills, able to express oneself clearly. Demonstrates a positive and enthusiastic attitude towards staff, customers and guests. Able to break down problems into simple components in order to identify required tasks or activities. Demonstrates interest in self improvement by trying to acquire new skills and knowledge.

Personal Suitability: Positive attitude Innovative Honest
Adaptable Stress tolerance

Conditions of Employment: Must consent to a background check in order to qualify for a gaming license. Must obtain and maintain a gaming employee Certificate of Registration from the Saskatchewan Liquor and Gaming Authority (SLGA). Must be 19 years of age or older.

Other Information: Willing to work shift work including evening and weekends. Ability to work in an environment that is exposed to tobacco smoke and high noise levels. Ability to lift up to 10 kg. Ability to stand for long periods of time.

Main Duties: Reporting directly to the Executive Chef, the Cook will be responsible for assisting the Executive Chef in the full operation of the food preparation and service area that includes short order, buffet, and banquet services. This position will also be responsible for receiving and rotating food supplies all while maintaining health and safety standards. Other duties as assigned by the Executive Chef and/or Kitchen Supervisor and/or Food and Beverage Manager.

SIGA offers a competitive compensation and benefits plan. Preference will be given to qualified First Nations persons (Human Rights Exemption # E95-29). Consideration will be given to those submitting an updated resume and cover letter quoting competition: **09-BCC-F&B-19 Cook**

Mail resume to:
Bear Claw Casino
Human Resource Department
P.O. Box 1210
Carlyle, SK S0C 0R0

Fax to:
(306) 577-4899

Email to:
BCC_HR@sig.sk.ca



We thank all applicants and wish to advise that only those individuals that have been selected for an interview will be contacted.

