Saskatchewan Indian Gaming Authority

Northern Lights Casino

Prince Albert

Job Title	# of Positions	Competition Number	Salary	Close Date
Kitchen Steward	**1 Full Time**	**09-NLC-F&B-14**	**$13.06- $16.32 Per hour**	**Open Competition**

Sharing Success……through the provision of superior gaming operations services. With gross revenues in excess of 270 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:
Minimum Grade 12 or GED Equivalent.
Combination of relevant education, training and/or experience.

Experience:
Experience in food and beverage operations, preferably in a commercial kitchen.

Knowledge:
Knowledge of SIGA's mission, vision, guiding principles and business values.
Knowledge of First Nations culture, values, beliefs, traditions and protocols.
Knowledge of safe food handling and sanitation standards.
Knowledge of WHMIS.
Knowledge of basic sanitation controls and purpose and use of cleaning supplies.
Knowledge of the operation and cleaning/sanitizing kitchen machinery and kitchen equipment.

Skills and Abilities:
Participates effectively as a team member to help define and work towards team goals.
Able to work independently, with little or no supervision.
Consistently reliable in performance and behaviour.
Excellent oral communication skills, able to express oneself clearly.
Demonstrates a positive and enthusiastic attitude.
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 as a gaming employee.
Must obtain and maintain a gaming employee Certificate of Registration from the Saskatchewan Liquor and Gaming Authority (SLGA).
Must be 19 year of age or older.

Other Information:
Willing to work shift work including evenings, weekends, and graveyard shifts.
Work in an environment that may be stressful, smoky, and odorous with various temperatures.
Ability to lift up to 30 kg.

Main Duties:
Reporting to the Executive Chef, and under the supervision of the Kitchen Supervisor, the Kitchen Steward will assist with all aspects of the cleaning, sanitizing and daily maintenance of the kitchen. Responsibilities include: Cleaning and maintaining all kitchen equipment (i.e. dishwasher, ovens, steam tables, ovens, soup kettle, microwaves, grease traps, meat slicers etc.); Washing and disinfecting kitchen area, tables, tools, knives, and equipment; Operating and maintaining cleaning equipment and tools; Ensuring clean wares are stored appropriately; Other duties as assigned by the Executive Chef and/or Kitchen Supervisor and/or Food & 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-NLC-F&B-14 Kitchen Steward

Mail resume to:
Northern Lights Casino
Human Resources Department
44 Marquis Road West
Prince Albert, SK S6V 7Y5

Fax to:
(306) 764-4321

Email to:
NLC_HR@siga.sk.ca

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