



**MICMACS OF
GESGAPEGIAG**
is a First Nations
government with about
one hundred and ten
(110) permanent
employees whose
mission is to deliver a
variety of services from
education to health care
to policing to the
members of the
community.

Job offer

Lobster Hut Cook/Cashier (2 Seasonal Positions)

Under the supervision of the Lobster Hut Supervisor, the challenges of the job are:

- Assuming daily responsibilities according to schedule and business needs.
- Approaching all encounters with clients and employees in a friendly service orientated manner.
- Cooking, preparing and cleaning according to safe and hygienic practices.
- Handling payment transactions.
- Checking daily food requirements and preparing them accordingly.
- Ensuring that refrigerators, freezers, work areas and tanks are clean at all times.

Qualifications required:

- Previous experience (customer service, cooking or in a relevant field).
- Excellent oral communication skills in English and French (Mi'gmaq an asset).
- Must have food handling safety course.
- Must be able to work standing for most of the work shift.
- Available to work flexible hours (including week-ends).

Profile of the ideal candidate:

- Good interpersonal skills, autonomous, good judgment.
- Experience working with a First Nations community.
- Sensitive to the social and cultural dynamics of First Nations communities.
- Experienced in teamwork.
- Customer service oriented.

Hiring priority: Given to Gesgapegiag Mi'gmaq followed by other Mi'gmaq, other First Nation persons and members of the general public.

Remuneration: Salary will be according to the salary scale in force, depending on experience.

Job location: Gesgapegiag

Date of assumption of duties: May 2021 until August 2021 (end date is dependent on the activities of the Lobster Hut).

All applications will be treated in a confidential manner.

Send your resume before
Friday, May 14th, 2021 12:00 PM (noon) to:
Susan Willett, Human Resources Generalist
E-mail: susan.willett@gesgapegiag.ca