

**Cook Helper – 2 positions Casual (Night shift)  
Competition # MG0005****Closing Date:  
Sunday, May 9th, 2021**

Marathon Gold Corporation (“Marathon” or the “Company”) is engaged in the exploration and development of the Valentine Gold Project (the “Project”) located in the central region of Newfoundland and Labrador. The Project is currently undergoing an environmental assessment with a view to construction commencing in early 2022 and first gold production in 2023. Once in production, it will be the largest gold mine in Atlantic Canada and a major employer in the province of Newfoundland and Labrador. Marathon is a public corporation (TSX:MOZ) headquartered in Toronto, Ontario with a regional office located in Grand Falls-Windsor, NL.

Additional corporate and Project information is available at [www.marathon-gold.com](http://www.marathon-gold.com)

Marathon Gold is currently inviting applications for a Cook’s Helper to join our growing exploration team as the company transitions to mine construction and ultimately mine operations.

**Job Description**

The Cook’s Helper is responsible for assisting with all aspects of food handling, food preparation and maintenance of a sanitary work environment in accordance with the Project mine site standards. In addition, responsibilities also include the observance of all aspects of the camp’s COVID-19 Safety Plan that relate to food service.

This is a contract position based at the Project site, working on a 16/12-day rotation.

**Accountabilities**

- Read and follow recipes.
- Assist in the preparation of meals for large groups of people.
- Perform miscellaneous tasks as requested by the Cook or Manager.
- Assist in the maintenance of a sanitary workspace.
- Clean kitchen equipment after use according to health and safety policies and procedures.

- Manage kitchen operations in accordance to OHS Standards.
- Participate in regulatory inspections.
- Stock refrigerators and storage units.
- Package and properly label all foods and other items as required.
- Keep records of the quantities of food used.
- Prepare, heat and finish simple food items.
- Perform other duties as assigned or directed.

**Education**

- High School diploma or equivalent.
- License/Certification: Food Safe, SafeCheck, Food Handler or equivalent (preferred)

**Experience**

- Experience in food preparation for large groups.
- Experience in a remote work setting and on shift/rotations preferred.

**Skills and Knowledge**

- Ability to read and follow a recipe unsupervised.
- Excellent written and verbal communication skills.
- Ability to work independently and as part of a team.
- Strong organizational and time management skills.
- Possess basic knowledge of dietary restrictions and common food allergies.
- Strong knowledge of cleaning equipment, food preparation, and general cleaning processes.
- Familiarity with kitchen equipment.
- Some advanced cooking skills.
- Understanding of various cooking methods, ingredients, equipment, and procedures.
- Ability to work in a fast-paced physically demanding environment, under pressure, perform repetitive tasks, handle heavy loads, pay attention to detail and stand for extended periods of time.
- A valid driver’s license and drivers abstract.

Marathon is an equal opportunity employer committed to local hiring preferences and all applications will be considered on this basis. We value equity and diversity and are committed to creating an inclusive workplace environment for all employees. Marathon reserves the right to hire only those candidates who are appropriately qualified for the position advertised. Marathon will review all applications; however, we will only contact those candidates who best fit the requirements.

Interested applicants are encouraged to submit their application via email to [careers@marathon-gold.com](mailto:careers@marathon-gold.com) referencing competition # MG0005.

**Deadline to apply:** Sunday, May 9, 2021