

### COOK (COMPETITION # MG0023) CENTRAL NL



Marathon Gold Corporation ("Marathon" or the "Company") is engaged in the exploration and development of the Valentine Gold Project located in the central region of Newfoundland and Labrador. The Valentine Gold Project (the "Project") is currently undergoing an environmental assessment and Feasibility Study 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. 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)

#### Essential Job Functions:

The Cook is responsible for and oversees all operations of kitchen management, food preparation, food ordering, and menu planning in accordance with dietary requirements for Marathon's Valentine Gold Project mine site. This includes developing a nutritious, well-balanced menu, making efficient use of resources, supervision of all kitchen staff, staying within the allocated budget, and providing excellent service. 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 fixed term contract position based at the Project site on a 14/14 rotation.

#### Accountabilities:

- Coordinate a variety of nutritious meal options for 100+ people.
- Oversee, prepare, and/or cook food production, including:
  - Preparation of soups, stocks, sauces.
  - Preparation of meat, poultry, seafood.
  - Cooking of protein, vegetables, pastas.
  - Preparation of cold foods.
  - Baking of breads, pastries, desserts.
- Accommodate dietary needs by preparing dishes for customers as per the dietary requirements.
- Prepare food orders based on camp occupancy and menu requirements.
- Develop and monitor kitchen budget.
- Maintain grocery, supplies, and equipment orders.
- Lead the training and performance management of kitchen employees.
- Ensure the kitchen work areas and employees always follow sanitary and health and safety guidelines.
- Ensure all daily temperature checks of food and equipment are completed and are satisfactory while taking the appropriate corrective measures when required.
- Ensure all Company policies and procedures are followed with respect to hygiene, food safety, and workplace health and safety.



- Participate in regulatory inspections.
- Report needed maintenance, faulty equipment, or accidents to the supervisor immediately.
- Perform other duties as assigned or directed.

**Education:**

- Cook Red Seal certification.
- License/Certification: Food Safe, SafeCheck, Food Handler or equivalent (preferred).
- Valid First Aid Certificate.
- Valid Workplace Materials Information System Certificate (WHMIS).

**Experience:**

- Minimum 5 years' experience as a cook in a related role is required.
- Experience in a remote work setting and on shift/rotations.

**Skills and Knowledge:**

- Excellent written and verbal communication skills.
- Ability to work independently and as part of a team.
- Strong organizational and time management skills.
- Proven decision-making skills.
- Ability to promote a positive safety work culture.
- Possess basic knowledge on cooking foods based on dietary restrictions and common food allergies.
- Proven cooking experience, including experience as a restaurant cook or prep cook.

- Hands-on experience with food ordering and inventory.
- Excellent understanding of various cooking methods, ingredients, equipment, and procedures.
- Ability to work in a fast-paced environment, under pressure, repetitive tasks, handling heavy loads, physically demanding, attention to detail and standing for extended periods of time.
- A valid driver's license and drivers abstract.

Marathon Gold requires all employees to be fully vaccinated for COVID-19 as per Health Canada guidelines.

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 # MG0023.

**Deadline to apply:** Friday, January 14, 2022, 1:00pm.