



Employment Opportunity with Banyan Gold Corp: Camp Cook/First Aid Attendant

Intended job posting audience

Anyone who can legally work in Canada can apply for this job. If you are not currently authorized to work in Canada, the employer will not consider your job application.

Banyan Gold Corp. ("Banyan") is a TSX Venture mining company focused on advancing its AurMac Gold Project, near Mayo, Yukon adjacent to Victoria Gold's Eagle Gold Mine. To learn more about Banyan, visit www.banyangold.com.

Job Description

Banyan is looking to hire **Cooks and First Aid Attendants** for our AurMac Gold property located near Mayo, YT. We are looking for great team members for the 2025 field season.

We are looking for full season and relief contract positions with opportunities for career advancement in a growing company. Our exploration program is underway and expected to continue through till the fall.

This is an exciting opportunity to be a part of our dynamic team focused on discovery with an extensive exploration portfolio and a track record of discovery.

Main Tasks and Responsibilities

Responsibilities include:

- Preparation and production of all baked items.
- Supervise the shift kitchen staff, overseeing all departments.
- Oversee the daily preparation, production, handling, storage, rotation and serving of all baked items. These will include breakfast pastries (muffins, cinnamon buns, etc.), lunch box pastries (cookies, squares, etc.) and main meal desserts (cakes, puddings, pies etc.).
- Ensure the proper storage, handling and rotation of all stock involved in the production of baked goods as per FoodSafe approved methods.
- Breakfast, lunch and or dinner preparation and service
- Monitor, order, receive, and organize baking supplies
- Practice "*first in first out*" rotation procedures to ensure food inventory control.
- Participate in a Food Safety Plan using advanced FoodSafe recording methods.
- Execute safe food storage and labeling of potential food allergy items.

- Perform dish-washing and general housekeeping duties, when needed.
- Support monthly work-site inspections for kitchen facilities and areas of responsibility.
- Maintain the cleanliness of the bakeshop area, including storage areas, refrigeration areas and all equipment.
- Ensure that food spoilage and waste are kept to a minimum.
- Check production schedule to determine dietary requirements, variety and quantity of goods to bake.
- Maintain personal cleanliness and hygiene throughout shift.
- Performs tasks according to safe work practices and safe job procedures.
- Report all incidents and accidents immediately
- Provide coaching and training of all kitchen staff members.
- Actively participate as a high performing, team member.

Qualifications and Experience:

- Minimum of one (1) year working in a camp setting.
- Minimum of (1) year baking experience
- Food Safe, SafeCheck, Food Handler or equivalent certification
- Organizational and problem-solving abilities.
- Solid verbal and written communication skills in English.
- Basic computer skills.
- Highly motivated, team-oriented individual.
- Ability to work a rotation schedule.
- Emergency Medical Responder/Occupational First Aid Level 3
- Ability to work and maintain a high level of performance during a 10 - 12-hour shift.