

Lead Cook

Bretoba Contracting Ltd

Job ID
51185

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LOCATION	DATE POSTED	EXPIRY DATE	
9 Water Tower Road,, Ingonish Beach, NS Nova Scotia	20-08-2026	16-02-2027	
TYPE OF JOB	SALARY	MIN. EXPERIENCE	MIN. EDUCATION
Full Time	CAD \$25 - \$32 / hr	1 year to less than 2 years	Secondary (high) school graduation certificate

Job Details

About Us:

Bretoba Contracting Ltd is a foundation-to-finish construction company working across residential and light commercial projects. Our Housing Support Staff help keep our workforce accommodations clean, comfortable and well-maintained. This hands-on role is an important part of supporting our crews and day-to-day operations. We value people who take pride in their work, notice what needs to be done and help create a welcoming environment for others.

How to Apply:

www.bretoba.com/application

linda@bretoba.com

Job Description

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The Lead Cook is responsible for the safe, efficient, and cost-effective operation of Bretoba's workforce accommodation kitchen. This role oversees meal planning, food preparation, inventory management, food safety, and kitchen operations while providing nutritious meals that support our crews working in the field.

The Lead Cook is responsible for ensuring the kitchen runs smoothly every day and that meals are prepared consistently, efficiently, and within budget.

Key Responsibilities:

Plan and direct preparation of daily meals for workers, including coordinating cold breakfasts, bagged lunches, and hot dinners.

Develop rotating menus that are nutritious, practical, and cost-effective.

Monitor inventory levels, food costs and kitchen inventory

Order food and kitchen supplies.

Maintain a clean, organized, and efficient kitchen.

Ensure all food is prepared safely and served on schedule.

Maintain all food safety standards and regulations to ensure proper food storage and handling.

Monitor temperatures and sanitation procedures and document as required.

Coordinate daily kitchen activities and provide direction to the kitchen staff.

Promote a positive, respectful work environment.

Recommend improvements to reduce waste and improve efficiency.

Key Qualifications:

Previous experience leading or working independently in a commercial kitchen, camp, institutional, or hospitality environment.

Food Handler or Food Safety Certification (required or ability to obtain prior to employment).

Experience planning menus, ordering food, and managing inventory.

Strong organizational, leadership, and problem-solving skills.

Ability to work independently and prioritize competing tasks in a fast-paced environment.

Commitment to food safety, cleanliness, and maintaining high operational standards.

Physically capable of standing for extended periods and lifting up to 50 lbs.

Proficient with basic computer applications and comfortable using digital systems for inventory, scheduling, and record-keeping.

Reliable, dependable, and committed to creating a positive dining experience for Bretoba employees and subcontractors.

Ability to provide a satisfactory criminal record check.

Language English - able to communicate with the team effectively.

Wage: \$25 - \$32 / hr; may be eligible for discretionary bonus or overtime at the sole discretion of the employer

Benefits:

On-site amenities

Wellness program (after probationary period)

Deferred profit-sharing plan (DPSP) (after 6-month period)

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