

## COUCHICHIING FIRST NATION EMPLOYMENT OPPORTUNITY



### Daycare Cook Couchiching First Nation

Couchiching First Nation is seeking a Daycare Cook to join our Daycare team. Reporting to the Daycare Manager, this role is responsible for meal preparation and planning, kitchen operations and food safety, collaboration and program support, compliance and related reporting while maintaining a clean and organized facility. The Daycare Cook will work with the daycare staff and play an important role in ensuring meals are nutritious, food is handled, prepared, and stored safely, and adherence to all health, safety and licensing requirements are followed while contributing to a supportive and nurturing environment.

The successful candidate will demonstrate strong communication skills, attention to detail, and problem solving. This is an excellent opportunity for someone who enjoys planning and cooking nutritious meals, working with a team, and contributing to the community.

Applicants must meet the following criteria:

- High School Diploma or equivalent.
- Food Handler Certification (Safe Food Handling Level 1), or willingness to obtain.
- Minimum of 1 year of experience in cooking or food preparation, preferably in a daycare, school, or institutional setting.
- Experience in menu planning and preparing meals for large groups.
- Experience accommodating allergies, dietary restrictions, and cultural preferences is an asset.
- Experience working with Indigenous communities and/or organizations is preferred.
- Knowledge of Couchiching First Nation and the socio-economic conditions of the community.
- Knowledge of Canada's Food Guide and child nutrition needs.
- Strong organizational skills with the ability to work independently and meet deadlines.
- Ability to create menus that accommodate allergies, cultural preferences, and special diets.
- Strong organizational skills and ability to work independently.
- Proficiency in inventory management and budgeting for food services.
- Effective communication and teamwork skills to collaborate with staff and families.
- Ability to maintain a clean and safe kitchen environment.
- Flexibility to adjust to changing menus, schedules, and program needs.
- Physical ability to stand for long periods, bend, lift up to 50 lbs, and work in a warm kitchen environment.
- Must be able to work as a team member.
- Standard First Aid & CPR Level C certification, or willingness to obtain.
- Successful completion of a Vulnerable Sector Police Records Check (VSC).
- Valid Class G Driver's License is an asset.

**Deadline:** September 19, 2025, by 4:00PM CST.

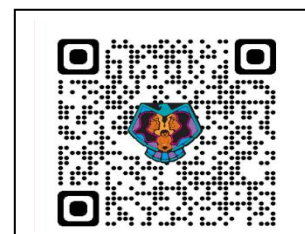
#### How to Apply:

Applicants should include their resume, cover letter and 3 references. References must include three employment related references and written permission to contact those references. You can submit your application to Couchiching First Nation Human Resources by email, mail, or in person.

**By Email:** [recruitment@couchiching.ca](mailto:recruitment@couchiching.ca)

**Postal mail, or in person at:**

Human Resources: Couchiching First Nation  
RMB 2027, RR2, Fort Frances, Ontario P9A 3M3



*All suitable, qualified Couchiching Band members shall be given first preference.*

*While we appreciate all who apply, only those selected for an interview will be contacted.*

*All late applications will be returned unopened.*

*All incomplete applications will be returned to the applicant.*

*CFN welcomes applicants from people with disabilities. Accommodations are available upon request.  
for candidates taking part in all aspects of the selection process.*