



Aamjiwnaang First Nation

EMPLOYMENT OPPORTUNITY

Position Title: Community Kitchen Staff (2 Positions Available)

Location: Sarnia, ON

Duration: 1-Year Contract, 16-40 hours per week

Closing Date: March 12th, 2026

Tentative Interview Dates: March 13th, 2026 (Afternoon)

Position Summary

Responsible to assist the Community Kitchen Supervisor in the preparation and facilitation of all events held in the Community Kitchen at Maawn Doosh Gumig. Responsible for preparing a variety of foods/snacks for all ages; assist in other food preparation duties as directed; maintain facilities in a clean and sanitary condition and delivery of food to all necessary programs.

Responsibilities

- Food preparation process by cutting, chopping, slicing, and washing vegetables, meats, and other ingredients.
- Work off a set menu and recipes.
- Clean and sanitize dishes, cookware, equipment, and utensils.
- Clean and sanitize food preparation workstations.
- Follow all food health and safety requirements.
- Assist with serving food as needed
- Grocery shopping

Minimum Requirements

- Knowledge of nutritional standards, food preparation and service practices
- Ability to work independently and multi-task.
- Valid driver's license
- Grade 12 Diploma
- Safe Food Handling Certificate
- Culinary Certificate program would be an asset.

Other Considerations

In accordance with Section 16 Special Programs of the Canadian Human Rights Act, preference will be given to Aamjiwnaang Band Members with relevant education/experience (R.S.C 1985, c. H-6, s16 (1-3)).

Application Process

If you are interested in this opportunity, kindly forward your resume and cover letter via mail, email, or fax to:

Aamjiwnaang First Nation
978 Tashmoo Avenue
Sarnia, ON
N7T 7H5

Attention: Ashley Fisher, Human Resources Officer
humanresource@aamjiwnaang.ca
519-336-0382 fax