



Gitksan West Secondary School Society
Located in Gitwangak First Nation, BC

Cook Job Posting

About Us

Gitksan West Secondary School is a brand-new, state-of-the-art high school serving the Gitwangak, Gitsegukla and Gitanyow First Nations. We provide a safe, inclusive, and culturally rich learning environment that blends academic excellence with Sim'algayax and Gitksan culture, and traditions. Our modern facilities include specialized classrooms for science, arts, and trades, a full commercial kitchen for nutrition programs and culinary studies, a gymnasium, and outdoor track and sports field. Students have opportunities for dual credit, work experience, leadership, and sports academies while staff benefit from a collaborative and innovative professional environment. Join us and make a direct impact on the education, well-being, and cultural development of our students.

About the Position

The Cook works collaboratively with a Nutritionist/Dietician to develop and implement a healthy breakfast and lunch program. This role oversees menu planning, budgeting, food inventory, and daily preparation, cooking, serving, and clean-up. The Cook also supervises the Assistant Cook and works with students participating in college-level culinary programs (Level 1 Culinary Arts with Coast Mountain College).

Key Responsibilities

- Prepare and serve nutritious, high-quality meals aligned with the Canada Food Guide
- Ensure proper portioning, food safety, and sanitation standards are met
- Maintain accurate inventory control and manage monthly food budget
- Supervise and mentor students in culinary studies and work experience programs
- Lead seasonal programs such as school garden and canning projects
- Maintain kitchen equipment and ensure proper warranty and maintenance compliance
- Communicate effectively with staff, administration, and students

Qualifications

- Red Seal Cook or highest-level professional culinary certification, preferred
- Experience with large-volume food preparation, menu planning, and nutrition standards
- Food Safe, WHMIS, and First Aid/CPR certification
- Ability to work with students in a teaching/mentorship capacity
- Excellent communication, organizational, and problem-solving skills
- Knowledge of Gitksan culture is an asset
- Clear Criminal Record Check

Working Conditions

- Full commercial kitchen environment
- Physical work involving lifting, standing, and manual handling
- Collaboration with students, staff, and administration
- Occasional evening or weekend duties for special events
- Contract position from August 17, 2026 to February 26, 2027

GWSSS provides its employees with a competitive salary (up to \$26.00 per hour depending on qualifications & experience) and full group health benefits, including pension, life insurance, and dental coverage.

How to Apply: Send Cover Letter, CV, copies of credentials, and references by July 27, 2026 (4pm) to:

Edith Loring-Kuhanga, B. Ed., M. Ed. Leadership & Governance Consultant

Email: loringkuhanga@gmail.com

*Preference will be given to qualified First Nations, Metis or Inuit candidates.