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Wednesday, February 26, 2020







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COMMUNITY



INFO S



- Reminder -

Chief & Council Meeting TOMORROW

- Feb. 27th at 5:30pm
- At The Complex



Smoking Cessation

HVI Presentation

Coming soon to MFN through the Health Staff!



Chadwic Home: International Women's Day Dinner

> March 9th, 2020 At The Legion in Wawa 5:00pm

> Dinner & Entertainment







10 tickets available to MFN members. Please call Alex for details. (705) 856-1993 ext. 214

Wednesday Night Bible Study at The Complex



At 6:30pm a meal is provided before the Bible Study every Wednesday night. except on the 4th Wednesday of the month.



If you have any questions, please feel free to call Ida at: (705) 856-7151



Note: Monthly "Songs and Praise" will be at 7:00 pm (no meal) on the 4th Wednesday.





MFN Ongoing Programs



Questions? Contact Deanna at: d.buonomo@michipicoten.com or (705) 856-1993 ext. 219

Or

Ashley at: a.berry@michipicoten.com or (705) 856-0129 ext. 235



Crafting Social

Every Wednesday Night 6:00-8:00pm - 3 Maple





Lunch Social



Every Monday at The Complex: 12:00 -2:00pm Every Friday at 3 Maple: 11:30-1:00pm



Drumming Social

Every Tuesday from 6-8pm at 3 Maple Street.

Everyone welcome!





Sew Much Fun!

Every Tuesday at 3 Maple 1:00 - 3:00pm







EMPLOYMENT OPPORTUNITY FOR MICHIPICOTEN BAND MEMBERS

ENVIRONMENTAL MONITOR AT GOLDCORP BORDEN GOLD

(Internal / External Posting)
February 6, 2020

Michipicoten First Nation is seeking a full-time Environmental Monitor to work at the Goldcorp Borden Mine Site (located approximately 15 min from Chapleau, ON). Under the direction of the Michipicoten's Director of Lands & Economic Development, you will be involved in ongoing environmental information review and gathering, to ensure the environmental commitments made by the Goldcorp Borden Gold Project are being delivered upon. The successful candidate will also be required to travel to Wawa, as needed, to report findings and share information with Michipicoten to enable Michipicoten to assess and provide recommendations to Goldcorp on mitigation of any adverse impacts.

Responsibilities

- Aid in the review of environmental monitoring data
- Assist in monitoring surveys including aquatic, terrestrial, fish and bird surveys
- Facilitate engagement sessions with the MFN to inform, gather feedback, concerns and questions from members regarding the Project
- Participate in morning huddles at the Borden Mine Site
- Complete daily 5-point cards and complete any risk assessments needed
- Complete daily checklist based on compliance with permit conditions/requirement
- Conduct daily environmental inspections on site (Hazardous waste, Environmental Inspections)
- Inspection of sites in need of sediment control
- Monitoring and enforcing "no spill" policy
- Contact fellow Goldcorp employees if there is anything unacceptable that needs to be fixed
- Oversee any new construction on site
- Shadow contractors on site completing any monitoring or studies
- Assist with sampling programs for air, water, noise, vibration etc.
 - o Document GPS coordinates at each sample location
 - o Order lab supplies
 - Update field binder as needed
 - o Data entry of sampling results received
- Provide MFN and Goldcorp with a monthly report including:
 - o Effectiveness of mitigation measures
 - o Recommendations for improvements
 - o Activities and mitigation measures for upcoming work
- Any other duties as assigned

Qualifications

- Must be a member of Michipicoten First Nation
- Ability to work with limited supervision
- Willingness to work outdoors (80% of work is conducted in the field)
- Strong written and verbal communication
- Computer literacy including experience with MS Word & Excel
- Demonstrated leadership skills
- Driver's License and reliable transportation
- Satisfactory Criminal Background Check
- First Aid and CPR (asset)
- Work experience in the field of environmental monitoring (asset)
- Practical experience with collecting and documenting of samples (asset)
- Demonstrated involvement in environmental stewardship (asset)
- Knowledge of the Michipicoten First Nation's values on the landscape (asset)

Term Full-time, permanent

Work is conducted at the **Goldcorp Borden Mine Site (located approximately 15 min from Chapleau, ON**. Occasional travel to attend meetings in Michipicoten will be required.

Schedule:

7:00 am – 3:30 pm Monday through Thursday

7:00 am - 1:00 pm Fridays

The successful candidate will receive training by Blue Heron Environmental Services through "in-class" presentations as well as on-site practical training.

Wages

We offer a comprehensive employee benefit package and competitive salary based upon experience and qualifications. This position is a salaried position and may require extended hours based on activity.

To Apply

If your qualifications, positive attitude and commitment to ensuring environmental integrity make you an ideal candidate for this position, please submit your cover letter and resume *by email as one document with the position title in the subject line* to Lisa Belanger at hr@michipicoten.com

Deadline Open until position is filled

MICHIPICOTEN FIRST NATION



Citizen Engagement Sessions

Dinner will be served at 5:00pm and the meetings will begin at 5:30pm at all sites.



Sault Ste. Marie, ON, P6B 4Z2 March 19, 2020 - Sudbury

March 18, 2020 - Sault Ste. Marie Quatro Conference Centre, 229 Great Northern.

Sudbury Radisson Hotel, 85 Ste. Anne Road, Sudbury, ON, P3E 4S4

Meeting Agenda

- **Election Law**
- **Better Living Program**
- Wealth Generation Strategy

June 17, 2020 - Sudbury Holiday Inn, 1696 Regent St,

Sudbury, ON, P3E 3Z8 June 18, 2020 - Sault Ste. Marie Delta Hotel, 208 St Mary's River Dr,

Sault Ste. Marie, ON, P6A 5V4

September 16, 2020 - Sault Ste. Marie Delta Hotel, 208 St Mary's River Dr, Sault Ste. Marie, ON, P6A 5V4

September 17, 2020 - Sudbury Holiday Inn, 1696 Regent St, Sudbury, ON, P3E 3Z8



November 18, 2020 - Sudbury

Holiday Inn, 1696 Regent St, Sudbury, ON, P3E 3Z8

November 19, 2020 - Sault Ste. Marie

Delta Hotel, 208 St Mary's River Dr, Sault Ste. Marie, ON, P6A 5V4





Anishinabek Nation Governance Agreement

A ratification vote on the Governance Agreement will be held February 1, 2020 to February 29, 2020.

YOUR VOTE COUNTS

YOU CAN VOTE IN PERSON

Date: February 28th and 29th, 2020

Time: 9:00 a.m. -8:00 p.m.

Locations: Michipicoten First Nation

Band Hall

For Information on how to vote,

Contact your First Nation Ratification Vote

Officer: Scott Jacobs Phone: 1-705-875-8650

FOR INFORMATION ON THE GOVERNANCE AGREEMENT CONTACT YOUR FIRST NATIONS COMMUNICATIONS OFFICER: Sandra Donney-Fraser by emailing michipicoten@michipicoten.com

Toll-free Governance Agreement Communications Line 1-833-297-9850

www.governancevote.ca



TO ATTEND THE PRODIGY AGREEMENT SIGNING CELEBRATION ON FEBRUARY 27TH, 2020 AT THE MICHIPICOTEN FIRST NATION ELDERS COMPLEX

DOORS OPEN AT 5:00 P.M.

DINNER WILL BE SERVED AT 5:30 P.M.

FOLLOWED BY THE COMEDIAN/ENTERTAINER MOCCASIN JOE

PLEASE RSVP TO ALEXANDRA BENSON AT 705-856-1993 EXT 214 OR BY E-MAIL AT A.BENSON@MICHIPICOTEN.COM



MICHIPICOTEN FIRST NATION







Michipicoten First Nation "Find The Joker" Fundraiser!

Pick any card out of a deck of 53 & whoever finds the "Joker" wins a cash prize!!



Location: Family Well-Being Lodge, 3 Maple

Street

Start Date: March, 3rd

2020

Price: \$5 per card

(every week on Tuesdays)

Winner will be drawn EVERY Friday!

For more information please contact: Ashley Berry @ 705-856-0129 ext. 235 Nadine Kwissiwa @ 705-975-3790







12 FEB 2020,

Dear Health Director:

We are writing to provide you with an update about the outbreak of respiratory illness in China caused by a newly discovered type of coronavirus, this respiratory illness is now called COVID-19. We continue to receive daily updates from the Ministry of Health and Long-Term Care of Ontario, and the Public Health Agency of Canada. In this letter we would like to provide you with updated information.

What is the risk level in Ontario and Canada now?

The risk in Ontario and Canada remains low.

How many people in Ontario and Canada have been diagnosed with this infection?

In Ontario, there have been three people diagnosed with COVID-19 who had travelled from China, and all are doing well. In British Columbia there have been a total of four people diagnosed with this illness. All are recovering or have already recovered.

How is the health of people who were evacuated from Wuhan, China, and are now quarantined at Canadian Forces Base Trenton?

None of these people have shown signs or symptoms of COVID-19. They will be monitored daily until the end of the quarantine period, which is 14 days after arrival in Canada.

Where can I get accurate information about COVID-19?

We have learned that incorrect information continues to be posted on social media and the internet. We encourage everyone to get information from reliable sources. Two good websites that are updated regularly are:

Ministry of Health and Long-Term Care

https://www.ontario.ca/page/wuhan-novel-coronavirus-2019-ncov

Government of Canada

https://www.canada.ca/en/public-health/services/diseases/coronavirus.html





What is the First Nations and Inuit Health Branchin Ontario doing?

Although the risk is low, we are preparing in case there are more infections in Ontario. By doing this we will be ready to treat people quickly and prevent the spread of infection.

We continue to communicate daily with the Ministry of Health and Long-Term Care of Ontario, the Public Health Agency of Canada, and health units in Ontario so that we have a coordinated approach. We have provided guidance to nurses on how to prepare for a possible patient with COVID-19, and what to do if a possible patient comes to a nursing station or health centres. This guidance is the same as that for any clinic in Ontario.

We have provided webinars to nursing staff and other health workers, and are updating this webinar with new information as it becomes available.

How can people prevent getting sick with respiratory viruses?

There are things that people can do to protect themselves and others. Washing your hands frequently is very important to prevent infections. When coughing or sneezing, do not sneeze or cough into your hands but into your sleeve. If you are sick, stay home until you are well.

We are attaching a "frequently-asked questions" sheet that you may find helpful in answering questions about COVID-19.

Regards,

Maurica Maher, MD, MSc, FRCPC

Regional Public Health Physician, ON Region

CAREER OPPORTUNITY

Newmont is the world's leading gold company and a producer of copper. Silver, zinc and lead. The Company's world-class portfolio of assets, prospects and talent is anchored in favorable mining jurisdictions in North America, South America, Australia and Africa. Newmont is the only gold producer listed in the S&P 500 Index and is widely recognized for its principled environmental, social and governance practices. The Company is an industry leader in value creation, supported by robust safety standards, superior execution and technical proficiency. Newmont was founded in 1921 and has been publicly traded since 1925.

Longhole Planner

Borden Mine - Chapleau, ON

We are seeking an individual to provide direction and support to the operations group to help achieve and surpass the mine's safety and production targets. The position will plan sequence of mining activities for longhole stoping, provide mine plans, drilling layouts, blast letters and monitor progress to ensure the monthly forecast is achieved. This position follows a 5x2 4x3 schedule and will require the successful candidate to relocate to Chapleau, ON.

Responsibilities

- Promote innovation and continuous improvement in safety by reviewing existing and new technology applicable to underground drilling and blasting
- Develop plans and designs for regulatory compliance and compliance to Company policies, procedures and standards
- Promote and adhere to Company safety policies
- Monitor various work places regarding drilling and blasting to ensure use of best practices
- Develop plans and designs that are safe, cost effective and provide for efficient ore extraction with available resources
- Optimize production and minimize dilution through mine designs and mine plans
- Participate in short term planning at the departmental level, providing input on areas to increase value and optimize use of resources
- Plans sequence of mining activities for longhole stopes, longhole drilling layouts, and monitors progress to ensure monthly forecast is achieved.
- Provides blast letters for all longhole blasts & monitors drilling progress
- Complete stope reconciliations to verify quality and identify opportunities for improvement
- Regular site visits to longhole stopes to ensure progress is as per plan
- Report QAQC of plan versus actual for drilling, blasting and stope performance

Requirements

- Technician or Technologist Diploma in Mining Engineering (or equivalent)
- Minimum 3 years of mine operation and engineering experience
- Leadership role would be an asset, not requirement
- Be technically competent and have a good understanding of longitudinal longhole mining and modified transverse stoping
- Have strong communication and people skills
- Ability to effectively establish priorities and communicate these to the operations group

CONTINUED Page 2

How to Apply

To be considered for this role, submit your cover letter and resume FNBordenGoldHR@newmont.com and enter Job Number BOR00000233 to submit your application. Deadline to apply is February 28, 2020. As an equal opportunity employer, Newmont is committed to diversity, inclusion, and accessibility. We encourage all qualified candidates to apply. Accommodations are available on request for candidates taking part in all aspects of the selection process. All properties owned by Porcupine Operations are now Tobacco-Free. This includes but is not limited to all buildings, parking lots, vehicles, the surrounding wooded area, roadways, tailings, rehabilitated sites, etc.

CAREER OPPORTUNITY

Newmont is the world's leading gold company and a producer of copper. Silver, zinc and lead. The Company's world-class portfolio of assets, prospects and talent is anchored in favorable mining jurisdictions in North America, South America, Australia and Africa. Newmont is the only gold producer listed in the S&P 500 Index and is widely recognized for its principled environmental, social and governance practices. The Company is an industry leader in value creation, supported by robust safety standards, superior execution and technical proficiency. Newmont was founded in 1921 and has been publicly traded since 1925.

Mine Geologist

Borden Mine - Chapleau, ON

The Mine Geologist will be responsible to collect, process, compile and interpret geological information and will communicate with and direct underground production crews. The position will provide support for the Production Geology database management, for the Mining Department, the Engineering department, for underground operation diamond drilling, and for reserve/resource calculations. This position follows a 5x2 4x3 schedule and will require the successful candidate to relocate to Chapleau, ON.

Responsibilities

- Daily import laboratory data, diamond drillholes downhole surveys and collar surveys
- Daily QA/QC analysis of laboratory and downhole survey data
- Ensure the QAQC procedures are aligned with Newmont standards
- Perform underground mapping & sampling projects
- Logging of diamond drill core
- Identify options and implement actions to adopt best practices for geology, including evaluation activities
- Expedite all geological duties in the underground operation, of which the principle role is grade control of development drifts and long hole stope
- Maintaining of data bases for production and reconciliation purposes
- Plan and coordinate underground diamond drill hole programs
- Provide diamond drill hole layouts
- Advice is given freely on ground control and other geologically related issues
- Continual improvement of existing processes in both grade and ground control
- Give geological support to the underground operation, working closely with the mining supervision and operators
- Provide current geological information and 3D models to the Engineering Department as required for planning purposes
- Assist in the calculation of reserves and resources
- Identify areas of interest for potential exploration targets

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Requirements

- A Bachelor of Science in Geology or Technician/Technologist in Geology or Mining Engineering
- Registration as a Professional Geoscientist or eligibility for such registration would be an asset
- 5 years experience, of which three should be in a mining environment. Some of this should be in an underground mine with exposure to technical computing
- Proven leadership capabilities as you will be guiding the production department and making decisions with regards to production activities as required
- Innovative and a proven ability to work with others
- Focused on results
- Strong knowledge of mining processes and of company and regulatory safety standards and procedures

How to Apply

To be considered for this role, submit your cover letter and resume FNBordenGoldHR@newmont.com and enter Job Number BOR00000232 to submit your application. Deadline to apply is March 5, 2020. As an equal opportunity employer, Newmont is committed to diversity, inclusion, and accessibility. We encourage all qualified candidates to apply. Accommodations are available on request for candidates taking part in all aspects of the selection process. All properties owned by Porcupine Operations are now Tobacco-Free. This includes but is not limited to all buildings, parking lots, vehicles, the surrounding wooded area, roadways, tailings, rehabilitated sites, etc.



March 2018

Job Profile

Environmental Service Attendant 1 - Canada

Job Code: UY7061

JOB OVERVIEW

The Environmental Services Attendant 1 may work in any location on client premises. This individual cleans and keeps in an orderly condition facilities or locations in the areas of commercial, health care, schools, universities or other establishments. The general responsibilities of the position include those listed below, but Sodexo may identify other responsibilities of the position. These responsibilities may differ among accounts, depending on business necessities, client requirements and applicable industry standards.

General Responsibilities:

- Cleans offices, patients'/residents' rooms, dorms, classrooms, schools, common areas, washrooms, halls, food service areas and any other areas that may require attention.
- Sweeps, mops, scrubs, polishes floors and vacuums hallways, stairs and office space.
- Cleans finishes and fixtures including ceilings and vents, walls, furniture, windows and window coverings.
- Will be required to properly and safely use cleaning chemicals per manufacturer and Sodexo standards.
- Empties trash and garbage containers.
- Replenishes supplies.
- May shampoo and cleans carpets or buff and polish floors which will require the use of mechanical equipment.
- May be required to use specialized cleaning equipment / processes.
- May change sheets and replenish linens.
- May perform routine equipment maintenance and make minor repairs.
- May drive a golf cart or other vehicles.
- Moves furniture and sets-up tables and chairs.
- Notifies supervisor concerning need for major repairs or additions to lighting, heating, and ventilating equipment.
- Attends training programs (classroom and virtual) as designated.
- Applies all applicable provincial and related local safety requirements to all assigned work.
- Complies with all company safety and risk management policies and procedures.
- Performs all work in accordance with established safety procedures
- Participates in regular safety meetings, safety training and hazard assessments.
- Reports all accidents and injuries in a timely manner.
- May perform other duties and responsibilities as assigned.



Job Qualifications:

Experience/Knowledge:

- High School diploma, GED or equivalent experience.
- Previous experience preferred.
- May require previous GxP (Good x Practices) cleaning experience depending on facilities requirements (e.g. manufacturing, laboratory practices etc.)

Skills/Aptitude:

- Ability to learn and use established techniques for the efficient and compliant completion of duties.
- Ability to present self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to maintain a positive attitude.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Ability to maintain a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers and client representatives.
- Ability to provide clear directions and respond accordingly to employees.
- Must have basic phone and computer skills (email, texting, etc.).
- Good attention to detail.
- Ability to work well under pressure.
- Adequate/reasonable oral and written communication skills.
- Ability to work well alone and in a team.
- Ability to use all relevant electronic and communication devices.
- Knowledge of and proficiency in all provincial and local requirements related to all assigned work.
- Bilingualism (English / French) may be required, depending on location.

License/Qualifications

Certifications: Healthcare specific - Blood Borne Pathogen Training.

General Qualifications:

- Knowledge of proper and safe use of applicable custodial equipment.
- Willingness to be open to learning and growing.
- Maturity of judgment and behaviour.
- Maintains high standards for work areas and appearance.
- Must comply with any dress code requirements.
- Maintains a positive attitude.
- Ability to work a flexible schedule helpful.
- Must be able to work nights, weekends and some holidays.



Complies with all Sodexo time and attendance policies and/or client operating hours.

Physical Requirements:

- Close vision, distance vision, peripheral vision, depth perception and the ability to adjust focus, with or without corrective lenses.
- Significant walking or other means of mobility.
- Ability to work in a standing position for long periods of time (up to 8 hours).
- Ability to reach, bend, stoop, push and/or pull, and frequently lift up to 15.88 kilograms / 35 pounds and occasionally lift/move 22.68 kilograms / 50 pounds. May used mechanical aids to lift more than 22.68 kilograms / 50 pounds.

Working Conditions (may add additional conditions specific to defined work location):

- Generally in an indoor setting; however, may participate in outside activities and events.
- Varying schedule to include evenings, holidays, weekends and extended hours as business dictates.
- The noise level in the work environment is usually moderate to loud.
- Wears protective clothing and/or Personal Protective Equipment required by the work environment or governmental regulations.
- Will be exposed to various cleaning chemicals.



March 2018

Job Profile

Cook 1 - Canada Job Code: UF7013

JOB OVERVIEW

The Cook 1 will accurately and efficiently prepare, portion, cook, and present a variety of hot and/or cold food items for various meal periods: to include Breakfast, Lunch, Dinner, and Special/Catered Events. The general responsibilities of the position include those listed below, but Sodexo may identify other responsibilities of the position. These responsibilities may differ among accounts, depending on business necessities and client requirements.

General Responsibilities:

- Prepares and cooks to order foods that may require short preparation time.
- May prepare food and serve customers at an a la carte and may operate a grill station.
- Prepares food in accordance with current applicable federal, provincial and corporate standards, guidelines and regulations to ensure high-quality food service is provided.
- Reads food order or receives verbal instructions on food required by patron, and prepares and cooks food according to instructions.
- Provides the highest quality of service to customers at all times.
- Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments.
- Prepares foods under direct supervision or instruction by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use.
- Tastes products, reads menus, estimates food requirements, checks production, and keeps records in order to accurately plan production requirements and requisition supplies and equipment.
- May clean and sanitize work stations and equipment and must follow all Sodexo, client and regulatory rules and procedures.
- May receive inventory, move and lift foodstuffs and supplies and prepare meals for customers requiring special diets.
- May produce some batch goods using basic cooking techniques.
- Attends training programs (classroom and virtual) as designated.
- Attends all allergy and foodborne illness in-service training.



- Complies with all company safety and risk management policies and procedures.
- Complies with all Sodexo HACCP policies and procedures.
- Participates in regular safety meetings, safety training and hazard assessments.
- Reports all accidents and injuries in a timely manner.
- May perform other duties and responsibilities as assigned

Job Qualifications:

Experience/Knowledge:

- High School diploma, GED or equivalent.
- 0 to 2 years of related work experience.
- Knowledge of basic operation of equipment and cash-handling procedures preferred.

Skills/Aptitude:

- Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to maintain a positive attitude.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.
- Ability to use a computer.
- Good working knowledge of food preparation.
- Requires familiarity of kitchen equipment.
- Must be able to read and follow a recipe unsupervised
- Bilingualism (English / French) may be required, depending on location.

License/Qualifications

Certifications: None.

General Qualifications:

- Willingness to be open to learning and growing.
- Maturity of judgment and behaviour.
- Maintains high standards for work areas and appearance.
- Must comply with any dress code requirements.
- Maintains a positive attitude.
- Ability to work a flexible schedule helpful.
- Must be able to work nights, weekends and some holidays.
- Complies with all Sodexo time and attendance policies and/or client operating hours.



Physical Requirements:

- Close vision, distance vision, peripheral vision, depth perception and the ability to adjust focus, with or without corrective lenses.
- Significant walking or other means of mobility.
- Ability to work in a standing position for long periods of time (up to 8 hours).
- Ability to reach, bend, stoop, push and/or pull, and frequently lift up to 15.88 kilograms / 35 pounds and occasionally lift/move 22.68 kilograms / 50 pounds. May use mechanical aids to lift more than 22.68 kilograms / 50 pounds.

Working Conditions (may add additional conditions specific to defined work location):

- Generally in an indoor setting; however, may participate in outside activities and events.
- Varying schedule to include evenings, holidays, weekends and extended hours as business dictates.
- While performing the duties of this job, the employee may be exposed to a warm / hot environment, and may be exposed to heat/cold during support of outside activities.
- The noise level in the work environment is usually moderate to loud.



March 2018

Job Profile

Cook 2 - Canada Job Code: UF7014

JOB OVERVIEW

The Cook 2 will accurately and efficiently prepare, portion, cook, and present a variety of hot and/or cold food items for various meal periods: to include Breakfast, Lunch, Dinner and Special/Catered Events. The general responsibilities of the position include those listed below, but Sodexo may identify other responsibilities of the position. These responsibilities may differ among accounts, depending on business necessities and client requirements.

General Responsibilities:

- Prepares and cooks to order foods requiring short and broader preparation time.
- Typically performs fast food cooking duties in preparing food items to be served to customers.
- May produce food and serve customers at an a la carte or may operate a grill station.
- Prepares food in accordance with current applicable federal/provincial and corporate standards, guidelines and regulations to ensure high-quality food service is provided.
- Reads food order or receives verbal instructions on food required by patron, and prepares and cooks food according to instructions.
- Provides the highest quality of service to customers at all times.
- Follows basic recipes and/or product directions for preparing, seasoning, cooking, tasting, carving and serving soups, meats, vegetables, desserts and other foodstuffs for consumption in eating establishments.
- Prepares foods by operating a variety of kitchen equipment to measure and mix ingredients, washing, peeling, cutting and shredding fruits and vegetables, and trimming and cutting meat, poultry or fish for culinary use.
- Tastes products, reads menus, estimates food requirements, checks production, and keeps records in order to accurately plan production requirements and requisition supplies and equipment.
- May clean and sanitize work stations and equipment and must follow all Sodexo, client and regulatory rules and procedures.
- Produces small to large batch goods using advanced and full range of classical cooking techniques.



- May select recipes per menu cycle, prepare bakery items, receive inventory, move and lift foodstuffs and supplies and prepare meals for customers requiring special diets.
- Attends training programs (classroom and virtual) as designated.
- Attends all allergy and foodborne illness in-service training.
- Complies with all company safety and risk management policies and procedures.
- Complies with all Sodexo HACCP policies and procedures.
- Participates in regular safety meetings, safety training and hazard assessments.
- Reports all accidents and injuries in a timely manner.
- May perform other duties and responsibilities as assigned.

Job Qualifications:

Experience/Knowledge:

- High School diploma, GED or equivalent.
- 3 to 4 years of related work experience.
- Knowledge of basic operation of equipment and cash-handling procedures preferred.

Skills/Aptitude:

- Presents self in a highly professional manner to others and understands that honesty and ethics are essential.
- Ability to maintain a positive attitude.
- Ability to communicate with co-workers and other departments with professionalism and respect.
- Maintains a professional relationship with all coworkers, vendor representatives, supervisors, managers, customers, and client representatives.
- Ability to use a computer.
- Requires familiarity of kitchen equipment.
- Must be able to read and follow a recipe unsupervised
- Involved with the more complex requirements of the position.
- Applies some advanced cooking skills.
- May adapt procedures, processes, tools, equipment and techniques to meet the requirements of the position.
- Intermediate to advanced knife skills required.
- Extensive working knowledge of food preparation.
- Bilingualism (English / French) may be required, depending on location.

License/Qualifications

Certifications: None.



General Qualifications:

- Willingness to be open to learning and growing.
- Maturity of judgment and behaviour.
- Maintains high standards for work areas and appearance.
- Must comply with any dress code requirements.
- Maintains a positive attitude.
- Ability to work a flexible schedule helpful.
- Must be able to work nights, weekends and some holidays.
- Complies with all Sodexo time and attendance policies and/or client operating hours.

Physical Requirements:

- Close vision, distance vision, peripheral vision, depth perception and the ability to adjust focus, with or without corrective lenses.
- Significant walking or other means of mobility.
- Ability to work in a standing position for long periods of time (up to 8 hours).
- Ability to reach, bend, stoop, push and/or pull, and frequently lift up to 15.88 kilograms / 35 pounds and occasionally lift/move 22.68 kilograms / 50 pounds. May use mechanical aids to lift more than 22.68 kilograms / 50 pounds.

Working Conditions (may add additional conditions specific to defined work location):

- Generally in an indoor setting; however, may participate in outside activities and events.
- Varying schedule to include evenings, holidays, weekends and extended hours as business dictates.
- While performing the duties of this job, the employee may be exposed to a warm / hot environment, and may be exposed to heat/cold during support of outside activities.
- The noise level in the work environment is usually moderate to loud.







Michipicoten First Nation & Michipicoten High School Present a Youth Powwow coming this Spring!

Come out & support MFN along side MHS with their Bake Sale Fundraiser!!

Location: Family Well-Being

Lodge, 3 Maple Street.

Date: March 11th & March 18th

Time: 1-3pm











For any further Information please contact: Linda Peterson @ 705-852-1573 or Ashley Berry @ 705-856-0129 ext: 235









Street

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Language Bingo!
February 27th 2020
1-3pm
Location: Family Well-Being Lodge, 3 Maple

Come join us for food, fun and prizes!!

For more information contact Ashley Berry @ 705-856-0129 Ext 235 OR 705-297-0392







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Supercom Industries in partnership with the Ministry of labour, training and skills development are pleased to offer

CONSTRUCTION CRAFT WORKER TRAINING

This course will run from Monday to Friday

Starting March 16th and ending May 1st

Eighteen (18) Positions available

Three (3) training positions available for each Supercom community

The following will be provided

One time return travel to Thunder Bay

Shared Hotel Accommodation during training if required

Meal Allowance

Training Allowance

Child Care allowance if required

If you are interested in this training opportunity, please indicate which Supercom community you are from and send your resume to sam.sobush@supercomindustries.com

Deadline to apply is Wednesday Feb 19th at 12:00 pm



Supercom Industries in partnership with the Ministry of labour, training and skills development are pleased to offer

HEAVY EQUIPMENT OPERATOR TRAINING

The course is a full 4-week course including weekends starting

March 31st and ending April 25th

Twelve (12) training positions are available

Two (2) training positions are available for each Supercom Community

The following will be provided

One time return travel to Thunder Bay

Shared hotel accommodations during training if required

Meal Allowance

Training Allowance

Child Care allowance if required

Valid Driver's license is mandatory in order to apply

If you are interested in this training opportunity, please indicate which Supercom community you are from and send your resume to

sam.sobush@supercomindustries.com

Deadline to apply is Wednesday Feb 19th at 12:00 pm

MICHIPICOTEN FIRST NATION





Sunday	Monday	VehaeilT	Wodaychau	\$		-[
22	l			Indrsday	Friday	Saturday
3	-Lunch Social: 12-2pm at The Complex	-25 -Sew Much Fun: 1-3pm at 3 Maple -Drumming Social: 6-8pm at 3 Maple (men & women welcome) -Zumba: 5:45-7pm at The Complex	26 -Crafting Social: 6-8pm at 3 Maple -Bible Study: 6:30 at The Complex -Maamwesying Foot Care Clinic at 3 Maple -After School Games: 3:45- 5:00pm in the Medical Centre	27 -MFN Nurse is in the Health Centre: 9-4pm -Wellness Group: 6-8pm at 3 Maple -Language Bingo: 1-3pm at 3 Maple -After School Skating: 3:45- 5:00pm (meet at the Medical Centre) -Chief & Council Meeting: Dinner at 5:30pm at The Complex (Prodigy Agreement Signing to follow)	28 -Lunch Social: 11:30-1pm at 3 Maple	Brotherhood Viewing at the Grand Theater in SSM. READY SETT ACTION:
MARCH	2 -Lunch Social: 12-2pm at The Complex -Kids Healthy Cooking: 3:45- 5:00pm at the Medical Centre	3 -Sew Much Fun: 1-3pm at 3 Maple -Drumming Social: 6-8pm at 3 Maple (men & women welcome) -Zumba: 5:45-7pm at The Complex	4 -Crafting Social: 6-8pm at 3 Maple -Bible Study: 6:30 at The Complex	5 -MFN Nurse is in the Health Centre: 9-4pm -Wellness Group: 6-8pm at 3 Maple	6 -Lunch Social: 11:30-1pm at 3 Maple	7
∞	9 -MFN Nurse is in the Health Centre: 9-4pm -Lunch Social: 12-2pm at The Complex -Kids Healthy Cooking: 3:45- 5:00pm at the Medical Centre -Chadwic's International Women's Day: Dinner at 5:00pm at The Legion	10 -Sew Much Fun: 1-3pm at 3 Maple -Drumming Social: 6-8pm at 3 Maple (men & women welcome) -Zumba: 5:45-7pm at The Complex	-Crafting Social: 6-8pm at 3 Maple -Bible Study: 6:30 at The Complex -Bake Sale: 1-3pm at 3 Maple Street -Community Social: 6-8pm in the Band Hall	-MFN Nurse is in the Health Centre: 9-4pm -Wellness Group: 6-8pm at 3 Maple -Diabetes Prize Bingo: 6:30pm at The Complex	13 -Lunch Social: 11:30-1pm at 3 Maple	14
March Break	16 -MFN Nurse is in the Health Centre: 9-4pm -Lunch & Learn: 12pm in the Band Hall -Kids Healthy Cooking: 3:45- 5:00pm at the Medical Centre	17 -Sew Much Fun: 1-3pm at 3 Maple -Drumming Social: 6-8pm at 3 Maple (men & women welcome) -Zumba: 5:45-7pm at The Complex	18 -Crafting Social: 6-8pm at 3 Maple -Bible Study: 6:30 at The Complex -Bake Sale: 1-3pm at 3 Maple Street	19 -MFN Nurse is in the Health Centre: 9-4pm -Wellness Group: 5-8pm at 3 Maple (SPRING FEAST: Blueberry Pancakes)	20 -Lunch Social: 11:30-1pm at 3 Maple	21

