



AMY ANGUTI

Baker/Cook

HOPE BAY, KITIKMEOT CATERERS
(KITIKMEOT CORP AND HORIZON NORTH)

Amy assists in overall food preparation and presentation for camp guests, as well as cleaning and sanitizing designated kitchen areas, tools, and equipment. "Working with sharp knives and hot appliances is a daily part of the job, so safety is always top of mind," explains Amy.

Dedicated to providing exceptional guest service, Amy creates unique menus that fit a variety of meal plans, while also following standardized recipes and specifications to ensure consistency. "I love cooking for people and trying new recipes – food makes people happy. I've been working in a kitchen environment for 15 years and I'm still learning new skills," she says.

Amy recognizes the challenges and benefits of working in Canada's far north. "I miss being away from my family, but I like the people I work with and recognize the employment opportunities that are unique to the North. With a 'can-do attitude,' the possibilities are endless."

When asked what advice she would give to others interested in a similar career, Amy says, "Get out of your comfort zone and good things will happen."



JOB GOALS

- Ensure all food products are handled, stored, prepared and served safely
- Create a variety of unique menus
- Ensure production schedules met

SKILLS THAT PLAY A PART

- Work closely with team to ensure active lines of communication
- Ensure safe access around the kitchen
- Must be able to operate kitchen equipment with minimal direct supervision Ability to stand for a long period of time and lifting ability
- Good communication, interpersonal and organization skills
- Ability to multi-task and work in a fast-paced environment
- Strong interpersonal skills and the ability to build relationships with others

EDUCATION AND TRAINING NEEDED

- High school or equivalent
- Interprovincial journey person red seal baker or equivalent
- Patisserie certificate preferred
- Food safe, first-aid, WHMIS
- Prior supervisory experience an asset
- excellent practical and theoretical back ground in all areas of the
- kitchen ie, hot/cold kitchens, pastry/bakery, butchery and banquets dealing with large numbers of guests
- Additional experience with outside catering a plus