



CHAMPAGNE AND AISHIHIK FIRST NATIONS

Shadhäla Äshëyi yè Kwädän, Champagne and Aishihik First Nations or CAFN, is located in the Yukon Territory and northern B.C. We have one of the most spectacular workplaces in the Yukon and CAFN is one of the First Nations leading the way in [Self-Government](#) in Canada.

Our people (*dän*) are deeply connected to *Dákeyi* (our land). We are actively building *Dän K'e* (our culture and beliefs) back into all that we do.

Through our offices in *Dakwäkäda* (Haines Junction) and *Kwänlin* (Whitehorse) our goal is to hire CAFN Citizens as well as skilled people from the Yukon, Canada and beyond, who will help us continue to grow and innovate our Self Government. We are a competitive employer with strong family and cultural values and generous benefits, and we welcome your interest in advancing our Self Government through employment with our nation.

JOB OPPORTUNITY – POSTED September 22, 2026 Wellness Program Cook

Term Full-Time to March 31, 2027 (with possibility of extension)

Competition #26-27-25

Salary: Level 4 - \$28.88 to \$33.78 hourly

Robust Benefits Package

Location: Haines Junction

Job Summary:

Reporting to the Activity Programs Coordinator, the position is responsible for the Community Wellness kitchen and frozen meal program and is required to provide nutritious meals and snacks using traditional and non-traditional foods prepared in accordance with Canada's Aboriginal Food Guide and special dietary needs. The position is an active team member within the Community, interacts appropriately and effectively with Elders, and maintains effective working relationships with colleagues and allied professionals. The incumbent will adhere to policies, regulations, and accepted best practices with the provision of food services.

This position is based out of Haines Junction in the Community Wellness kitchen.

Education and Experience:

Knowledge of traditional food gathering preservation and cooking techniques
Experience in food preparation and serving practices
Experience in cooking a variety of meals for groups
Experience in meal planning
Familiarity with applicable occupational health and safety standards
Dietary and allergy awareness re: food preparation.
Food Safe Certification

Conditions of Employment:

- A valid Yukon Class 5 driver's license.
- Criminal Records Check
- Valid First Aid Certificate or willing to obtain
- Flexibility in hours worked as directed and willingness to work evenings and/or weekends, as required
- Ability and willingness to travel to communities such as Canyon Creek, Takhini River Subdivision and Champagne
- Mandatory confidentiality is a condition of employment for all CAFN personnel
- All Champagne and Aishihik First Nations employees are expected to conduct their duties in a harmonious and cooperative manner intended to enhance the First Nations efforts to build a strong and prosperous Government.

CAFN is an equal opportunity employer, however, qualified Aboriginal applicants will be given priority in accordance with the Aboriginal Employment Preference Policy of the Canadian Human Rights Commission. Please note that selection for further consideration will be based solely on the information you provide in your resume. We thank all those who apply but only those selected for further consideration will be contacted.

An eligibility list will be created from this posting, and temporary Assignments may be considered. Please ensure you have supervisor approval before applying.

For a complete job description please check the CAFN website at www.cafn.ca or contact below.

Deadline: Open Until-Filled

Send current resume and supporting documents to:

Megan MacKellar
Human Resources Officer
Phone: (867) 634-4200 ext. 245
mmackellar@cafn.ca