

Remote line cook program a success for Superior Strategies



[Superior Strategies](#), located in Nipigon, ON, is a First Nation-owned business offering quality management consulting and training services. Offered the chance to try something new and building on the versatility in delivering the services their customers have come to count on, Superior Strategies' owner Jason Thompson jumped at the opportunity to partner with Anishinabek Employment and Training Services and the Ontario Tourism Education Corporation (OTEC) to create a 5-week Remote Line Cook program.

The partners made arrangements to contact a trainer and a chef that would be interested in joining the Superior Strategies team. Together with Chef Krista Cheeseman, co-owner of Wilderness North Tour Company — Outdoor Recreation and an OTEC representative the program was designed to prepare participants to become line cooks.

The program was advertised in many regional Band flyers as could enrol participants. It didn't take long before Superior Strategies had enough for the class to proceed. Students participating in the program were taught professionalism, safety and sanitation, kitchen operation, preparation and cooking. Within this five week course all participants were taught WHMIS — Safe Food Handling. Participants in the five week program went on field trips to the local grocery store to do price checks as well as picking fresh vegetable, meat and items to create their meals.

Guest speaker Karl Kahmann — owner of Jumbo's Cove — attended the class and gave butchering instruction as well as speak on the duties involved in operating a remote camp. Karl worked for many years feeding and tending to Fire Fighters who were fighting wild fires. As well, some participants brought wild game for the class which was prepared and sampled by all in attendance. Another guest speaker, Linda Berube, attended the class and helped the participants create resumes and cover letters.

The last part of the program was a final exam and also presentation of dishes that they chose to perfect. On the final day of the program, all participants had a Master Chef competition with invited guests from the graduation ceremony sitting in as judges.

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