

Kennicott Glacier Lodge Position Description

Assistant Chef

Department: Food Service
Supervisor: Chef/Kitchen Manager
Term: May 20 to September 15

Position Description:

The Assistant Chef position is a food service leadership role that assists in the training and supervision of other kitchen Staff, prepares dinner when the Dinner Chef is off and breakfast/lunch when that Cook is off, participates in cleaning tasks, and is responsible for overall kitchen organization and cleanliness during their shift. This is a ten hour per day, five day per week seasonal position.

Major Functions:

The Assistant Chef is a versatile position that works closely with the Chef/Kitchen Manager, Breakfast/Lunch Cook, Prep Cooks, Dishwashers and Servers to plan, prepare and serve “wilderness gourmet” meals (without the use of pre-processed products) for lodge Guests and Staff. This position consists of 2 or 3 Breakfast/Lunch shifts and 2 or 3 Dinner shifts, as scheduling requires. When on a breakfast/lunch shift, he/she prepares a buffet breakfast for Guests and Staff (minimal a la carte), a buffet lunch for Staff and a la carte lunch menu for Guests. Includes daily rotation of breakfast and lunch specialty dishes. Responsible for pre-prep of applicable breakfast and lunch items, e.g. muffin mix, cinnamon rolls, etc. when on b/l shift. When on dinner shift, responsibilities include preparation of an all inclusive, “family style” dinner for 50 to 75 Guests (one seating) and separate staff dinner. Responsible for maintaining a clean and organized workspace during the shift.

Required Skills and Abilities:

The Assistant Chef must have knowledge of special dietary requirements including, but not limited to, vegetarian and gluten- free options. Experience with the preparation and presentation of delicious and attractive soups and lunch specials utilizing on hand products is required. Experience with breakfast pastries, quick breads, yeast breads and desserts a must. Knowledge and use of proper food rotation and sanitation procedures is required. Time and space management skills, flexibility, communication skills and teamwork are essential.

Other Requirements:

A minimum of 2 years of fine dining cooking experience is required. An Alaska Food Workers card is a plus, and will be required if hired.

Working Conditions & Physical Demands:

Our kitchen is well equipped, but compact. Workspace is shared with other food service personnel. The physical demands of this position include lifting and carrying 50# sacks, moving heavy trays of product, standing for long periods, and loading/unloading heavy objects from hot ovens, coolers, freezers, mixers, and dishwashers.

Compensation:

Salary for this position begins at \$2200 per month, based on a ten hour work day, five days per week. Actual rate of pay will depend on training and experience level of the individual. There is no charge for room and board. Lodge Guest gratuities are pooled and divided equally among all Staff, amounting to approximately \$300 to \$500 per month. A performance bonus is provided to those completing their agreed term of hire.