

Kennicott Glacier Lodge Position Description

Prep Cook

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

Position Description:

The Prep Cook position assists the other Cooks and Chefs with food preparation and participates in kitchen cleanliness projects. This is a split shift, nine hour per day, five day per week seasonal position.

Major Functions:

The Prep Cook works closely with the Chef/Kitchen Manager, Assistant Chef, and Breakfast/Lunch Cook to prepare and serve “wilderness gourmet” meals (without the use of pre-processed products) for lodge Guests and Staff. This person prepares fresh fruit trays for the breakfast buffet, assembles and packs sack lunches, slices, wraps and labels food products, prepares dough and batter for baking. Once trained, he/she will bake cookies, breads and other items as needed. They will assist with preparation of a buffet lunch for Staff, clean and prepare salads, vegetables and garnishes for dinner, assist the dinner Cook with dinner production for Guests and Staff, and clean up. May help with dishwashing as needed. Responsible for maintaining a clean and organized workspace during the shift.

Required Skills and Abilities:

A strong work ethic, desire to learn, willingness to take direction, and interest in the culinary arts are required of the Prep Cook. 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:

Some experience in a commercial kitchen environment is requested. 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 is \$1650 per month, based on a nine hour work day, five days per week. There may be opportunities for overtime work and/or pay increase, depending on the 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.