

KENNICOTT *Glacier Lodge*

Job Title: Prep Cook
Work Dates: May 24 to September 4, 2023

Position Description:

The Prep Cook assists with food preparation for up to 100 Guests for Buffet Breakfasts, sack lunches, and family style dinners. The Prep Cook is also responsible for the Staff Lunch buffet. This position is key to the fast paced, Lodge restaurant operation and we are looking for someone who can learn quickly, work well with experienced chefs, and is willing to help out where needed.

Responsibilities:

- Cut and prepare fresh fruit trays for Breakfast Buffet
- Prep and assemble sandwiches for Guest sack lunches
- Prepare meat, cheese, and veggie platters for Staff lunch
- Prepare salads and cut bread for Guest dinner
- Assist with serving Guest and Staff dinner
- Store, label and date all leftovers
- Clean up at the end of each shift
- Other duties as needed

Work Schedule:

This position works 9 hours per day, five days per week. The schedule is 6am to 11am and 5pm to 9pm.

Compensation and Benefits:

- \$13.50 per hour
- Free housing and three meals each day
- Transportation between Anchorage and Kennicott Glacier Lodge at the beginning and end of work dates
- Split of Lodge Guest gratuities (Tips = \$300 to \$500 per month in 2019)
- Performance bonus of \$600 for completing agreed work dates

Required Skills and Abilities:

- Experience in a professional kitchen is preferred
- Strong work ethic and interpersonal skills
- Detail oriented and good time and space management skills
- Quick learner and desire to help out where needed
- Must be 18 years or older
- If hired, Alaska Food worker training will be required.

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.