

TONGLEN LAKE

LODGE

We are looking for a Cafe Manager to join our team!

Who we are: Tonglen Lake Lodge is a small, upscale lodge located just minutes away from Denali National Park. We are a seasonally run operation (mid-May through mid-September) with an onsite cafe and guest accommodations that include 11 private cabins and 5 guest rooms. Our Artisan Café and beautiful grounds are open to the public each morning and draw local artisans, community members, and performers for special events. Our team includes 10-12 seasonal staff and a small year-round team. Tonglen is a unique and beautiful place to spend the summer.

The Manager for the Artisan Café at Tonglen Lake Lodge will be charged with creating a friendly, vibrant, and delicious environment for our guests and patrons to enjoy. Our Café is a small operation, but the level of service and quality of ingredients we provide will offer plenty of challenges for this position, and it is an opportunity to grow in a professional food service role.

Duties include:

- Oversee, train, and mentor 4-5 cafe staff.
- Quality control of all bakery, breakfast, dessert, appetizer, coffee, and drink items.
- Track and maintain inventory.
- Ensure back and front of house meet all safety and health standards.
- Direct daily tasks for baker, cook, barista, and bartender.
- Inspect all equipment to confirm it is clean and in good working condition.
- Maintain food service files, printed menus, Café procedures, and records for purveyors.
- Provide constructive feedback to employees in a professional manner.
- Plan food options for special events and catered dinners.
- Perform shifts in both the back and front of house (our managers are “working” managers). This will include preparing specialty coffee orders, mixing drinks, making guest to-go lunches, basic food preparation, plating meals, and preparing ingredients for recipes.
- Communicate to office staff weekly orders, special requests, etc. and coordinate Café needs with the weekly town run.

Requirements:

- Experience supervising staff, ideally in a food service capacity.
- Creative problem solving skills for working in a remote Alaskan location.
- Professional culinary training desired. Seasonal hospitality cooking experience preferred.
- Positive attitude and interest in contributing talents and energy towards our operations.
- Ability to interact respectfully with coworkers and work both independently and on a team.
- Alaska Food Worker’s Card and TIPS certification (available online). Certified Food Protection Manager (CFPM) certification preferred.
- Physically capable of lifting/carrying 50 pounds, standing for long periods, and loading/unloading heavy objects from hot ovens and dishwashers.

If you are interested in joining our team in remote Alaska for a seasonal summer position, please apply! Email your resume to lodge@tonglenlake.com.