

TONGLEN LAKE

LODGE

We are looking for a creative chef 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.

Duties include:

- Open & start up the kitchen at the beginning of each shift.
- Create breakfast options from the daily guest menu: cold and hot cereals, breakfast sandwiches, granola, savory frittatas, quiches, and specialty items.
- Responsible for evening appetizers, catered dinners, and special events that will require menu design, ingredient preparation, execution, and evaluation.
- Demonstrate creative skills and innovative flavors for menu items created from scratch.
- Knowledge of dietary allergies, restrictions, and substitution options.
- Prepare and serve breakfast for pre-arranged early departures.
- Mix dry ingredients and prep recipes for the next day's baking needs.
- Bake off prepared scone and muffin mixes.
- Assist the front of house by making espresso drinks and plating dishes.
- Do dishes as part of a kitchen-wide collaborative effort.
- Communicate to the front of house staff the daily options and ingredients.
- Track inventory and restock needed supplies and ingredients.
- Clean work spaces and maintain utmost cleanliness in all realms.
- Lead as a model in hygiene in the kitchen.
- Familiarization with all Café operations.
- Provide the highest customer service to all our patrons and guests.

Requirements:

- Capable of working both morning and evening shifts.
- Interest in preparing high quality foods in small batches.
- 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 (available online).
- Previous commercial kitchen experience desired.
- 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.