

BREAKFAST COOK

Department Food Service
Supervisor Executive Chef
Position Term Late May through mid-September



Position Description The breakfast cook position is a food service leadership role that assists in the training and supervision of an assistant cook and kitchen helper, prepares breakfast for guests and staff, may prepare staff lunch and/or be responsible for other food preparation tasks, participates in cleaning tasks, and is responsible for overall kitchen organization and cleanliness during the shift. The position can be combined with the position of dinner cook, depending on education, experience, and company needs.

Compensation Pay begins at **\$15.00 per hour / \$22.50 per OT hour / \$153.75 per 9.5-hour day**. Employer may pay higher wages based on seniority with Camp Denali and level of skill. Room and professionally prepared meals are provided free for the summer. A travel stipend is paid upon completion of a full season. Gratuities are pooled and divided equally among all staff, amounting to approximately \$500/person/month.

Major Functions The breakfast cook prepares breakfast for approximately 30 guests (plated/served from the kitchen) and another seating (buffet) for 30 staff. Single-entrée meals include, but are not limited to, poached eggs, latkes, soufflés, frittatas, and sourdough pancakes, along with side meats and breads. Preparation of quick breads such as biscuits, scones, and muffins may be required. The breakfast cook also prepares a staff lunch buffet consisting of leftovers and freshly made product. During the shift, the breakfast cook is responsible for doing their own dishes, sharing workspace with other cooks, and for ensuring overall kitchen organization/cleanliness during the shift. This is a leadership role, one that is responsible for creating an effective team atmosphere, and supervising an assistant cook and kitchen helper. Must be able to effectively communicate issues and proposed solutions to the Executive Chef, as needed.

Knowledge, Skills, Abilities The job requires the creation of premium quality products made from basic ingredients, without dependence on pre-made, commercial mixes. It also requires a demonstrated skill in the making of tasty, nourishing, attractively served food from leftovers. Experience and demonstrated ability with volume production, portion control, plating/garnishing, and time/space management are necessary. Knowledge of and experience with volume production of quality quick breads is an asset. This position is appropriate for someone who has a demonstrated ability to mentor and guide others in a team-oriented environment and to receive supervision and mentoring. Demonstrated ability to maintain a clean, organized workspace and to prioritize tasks during a busy time of day in the kitchen is key to success in this position.

Other Requirements A solid educational and/or experiential background in food preparation is necessary and at least one year of professional cooking experience is required. Additionally, it is imperative that all staff bring a genuine desire to live and work in a remote, self-sufficient, small community setting.

Working Conditions & Physical Demands Physical demands include lifting/carrying 50# sacks, moving heavy trays of product, being on one's feet for long periods, loading/unloading heavy objects from hot ovens and dishwashers.