

# ASSISTANT COOK

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



**Position Description** The assistant cook position is responsible for preparing and packing guest lunches, assisting the breakfast cook plate guest breakfast and prepare staff lunch, and assisting the dinner cook with preparing and plating guest dinner. Additionally, the assistant cook, like all food service staff, shares responsibility for maintaining a clean and well-organized kitchen.

**Compensation** Pay begins at **\$14.50 per hour / \$21.75 per OT hour / \$148.63 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 assistant cook is solely responsible for the preparation and packing of approximately 30 guest lunches according to meal slips the guests have filled out. Attention to detail is paramount, especially for guests with food allergies. The assistant cook supports the breakfast cook and the dinner cook in preparing and serving guest and staff breakfast, staff lunch, and guest and staff dinner. Additional food prep for the following day or later that week may also be assigned, and cleaning tasks are shared by the whole food service team.

**Knowledge, Skills, Abilities** The job requires previous experience in kitchen work, particular interest in food preparation, creativity, organization, willingness to learn, desire to help as needed, and a demonstrated ability to actively create and maintain a cohesive team. This role requires the creation of premium quality products from basic ingredients, without dependence on pre-made commercial mixes. Experience and demonstrated ability with volume production, portion control, plating/garnishing, and time/space management are useful. This position is appropriate for someone who desires to learn more about food and grow into independent projects.

**Other Requirements** 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** This position is a split shift with a three-hour afternoon break. 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.