



ASSISTANT COOK

Department Food Service

Supervisor Executive Chef

Position Term Late May through mid-September

About Camp Denali Camp Denali is a small, family-run wilderness lodge located in the heart of Denali National Park. The Park Road is temporarily closed at its midway point, meaning that our only access is by air. We are currently operating as a fly-in lodge and we will continue to do so until the Park Road reopens, likely Summer 2027.

About Camp Denali's Culinary Philosophy Camp Denali's cuisine is rustic, yet refined. We produce wholesome, nourishing food, using sustainable practices and highlighting local Alaskan ingredients at every opportunity. We prioritize purchases that come from Alaskan organic farms and businesses; 100% of our guest proteins are sourced within the state, and we grow much of our own produce – specifically greens and herbs – on-site in our greenhouse. We prioritize sustainability and minimize food waste by creatively repurposing leftovers for staff meals. We use storytelling to highlight the use of local Alaskan ingredients and share Camp Denali's ethos, as it relates to food and sustainability.

At Camp Denali, we believe that food fuels morale. We hold our staff meals to the similar caliber as those served to our guests. We create a welcoming dining experience for all by accommodating most dietary restrictions and preferences, commonly including vegetarian, pescetarian, gluten-free, dairy-free, and soy-free diets. Anaphylactic allergies are handled with the utmost precaution and attention to detail.

About Our Team's Work Philosophy The Camp Denali kitchen team values collaboration and teamwork, adaptability, and a proactive attitude towards pitching in and helping others. We are looking for cooks who are eager to tackle every aspect of kitchen work, from preparing plated meals, to unloading cargo, to washing dishes, to scouring the inside of the oven (in fact – one day might include all of these tasks!). We work by the phrase “you never have as much time as you do right now” and aim to pay it forward for our team members by always leaving things better than we found them (i.e. replacing the paper towel roll when you use the last one). We share feedback openly and regularly, troubleshoot collaboratively, and delight in constantly improving our products.

Given the nature of our operation as a fly-in lodge, we are constantly adjusting to changing circumstances – i.e. product not arriving, weather delays in guest departures, etc. – and seek cooks who can be nimble and adaptable. Most of our team members work in multiple roles within food services (i.e. 3 days Assistant Cook, 2 days Kitchen Helper) and/or across multiple departments (i.e. 3 days Assistant Cook, 2 days Housekeeper).

Position Description The assistant cook is responsible for a variety of kitchen prep tasks, such as roasting proteins, slicing deli meat, cooking grains, preparing sauces, and more. The assistant cook prepares most components of guest sack lunches. They work alongside the dinner cook to prepare staff and guest dinners, taking lead responsibility for several aspects of guest dinner, specifically salads and desserts (plated in accordance with the baker's instructions). All members of the food service team participate in dishwashing, executing daily deep cleaning tasks, and maintaining kitchen organization and cleanliness during the shift. The assistant cook assists the dinner cook in closing the kitchen, completing nightly prep checklists, and setting the next day's team up for success.

Compensation Pay begins at **\$17.50 per hour / \$24.75 per OT hour / \$189.63 per 9.5-hour day**. Camp Denali may pay higher wages based on seniority with Camp Denali and level of skill. Gratuities are pooled and divided equally among all staff, amounting to approximately \$500/person/month.

- Room and professionally prepared meals are provided free for the summer.
- This position is eligible for a travel stipend, which is dependent upon a person's location at the start of each season. Travel stipend specifics are outlined in the employment policy handbook of DNPWCL.
- A retirement savings option is available beginning in the third year of employment via a SIMPLE IRA; the employer provides an annually revised contribution of up to 3%, which may be dependent on employee participation.

Major Functions

Food Preparation

- Prepare components for lunch sandwiches, including slicing meats and cheeses, making sauces, according to set pars.
- Prepare and plate afternoon snack spread and cheese boards/beverages.
- Assist the dinner cook in preparing and plating 3-course guest dinner, specifically owning the following tasks: prepare salad dressing, components, and garnishes; plate first course; plate dessert.
- Assist the dinner cook in preparing buffet-style staff dinner.
- Complete additional prep projects as assigned by the Executive/Sous Chef.

Communication

- Work directly with the Dinner Cook throughout the day, taking on prep tasks.
- Complete daily checklist to ensure all sandwich and lunchline items are stocked and prepared for the following day.

Cleaning

- Wash dishes, execute daily and weekly deep cleaning tasks, and steward kitchen organization/cleanliness.

About You

- **Interest:** You bring a genuine desire to live and work in a remote, self-sufficient, small community setting.
- **Education/Experience:** Some amount of previous professional food preparation experience is required; you should bring basic knife skills, understanding of seasoning and methods of developing flavors, and familiarity with food safety best practices. This role is appropriate for someone at the beginning of their kitchen career who desires to learn, receive mentorship, and grow into independent projects.
- **Eye for Excellence:** You are attentive to details and motivated to constantly improve products.
- **Time Management:** You are able to prioritize tasks/manage time across a day, building in time for dishwashing and cleaning projects.
- **Adaptability:** You have a desire to contribute where needed and adjust plans according to the team's needs. You're eager to troubleshoot collaboratively, set a plan of action, and move forward together.
- **Lifelong Learning:** You are committed to growth and actively seek out learning opportunities. You are eager to try new things, fail, and try them again.
- **Mentorship and Guidance:** You desire to receive supervision and mentorship, and are open and comfortable receiving feedback and guidance.

Working Conditions, Physical Demands & Other Requirements 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. Someone in this position will be exposed to cleaning compounds (we strive to use as many environmentally friendly cleaning products as possible), and a hot/humid environment at times during the workday. All staff are required to have a current Alaska Food Worker card (online, on-demand, valid for three years).