

KITCHEN HELPER



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 current 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 and/or across multiple departments (i.e. 2 days Kitchen Helper, 1 day Assistant Cook, 2 days Housekeeper).

Position Description The Kitchen Helper is responsible for washing dishes and accomplishing a schedule of tasks that promote kitchen cleanliness and organization. The Kitchen Helper is also responsible for assembling sandwiches for guest sack lunches, stocking ingredients for a grab-and-go lunch line, accomplishing various food prep tasks, and assisting the breakfast cook in the preparation and plating of breakfast for approximately 20 guests (plated and served from the kitchen). All members of the food service team participate in dishwashing, executing daily deep cleaning tasks, and maintaining kitchen organization and cleanliness during the shift, but the Kitchen Helper leads this effort.

Compensation Pay begins at **\$16.50 per hour / \$24.75 per OT hour / \$169.13 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 \$800/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

Cleaning

- Spearhead dishwashing in industrial dishwasher and at 3-compartment sink throughout the day, keeping dish pits clear and organized.
- Manage trash and recycling.
- Execute various daily and weekly cleaning tasks.

Food Service and Prep

- Assemble sandwiches for guest lunches.
- Prepare iced tea, restock ingredients, cut carrot sticks, and make trail mix.
- Break down staff breakfast and lunch, labeling containers and properly storing leftovers.
- Complete additional prep projects as assigned by Executive/Sous Chef or cooks.

Communication

- Communicate with cooks to see which projects they need support on.
- Communicate with kitchen team to make cleaning plans.

About You

- **Interest:** You bring a genuine desire to live and work in a remote, self-sufficient, small community setting.

- **Education/Experience:** This role is appropriate for someone who desires to learn more about food and kitchen work – no previous kitchen experience required.
- **Eye for Excellence:** You are attentive to details and motivated to constantly increase efficiency and improve systems.
- **Independence and Time Management:** You are able to prioritize tasks/manage time across a day, working largely independently to achieve daily goals.
- **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).