



# DINNER 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 Dinner Cook, 2 days Breakfast Cook) and/or across multiple departments (i.e. 3 days Dinner Cook, 2 days Housekeeper).

**Position Description** The Dinner Cook prepares dinner for guests (three courses, plated and served from the kitchen) and an earlier seating (buffet) for staff. The Dinner Cook also supports the Executive/Sous Chef in completing various prep tasks and facilitating task delegation throughout the day. 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 Dinner Cook closes the kitchen, completes nightly prep checklists, ensures all cleaning tasks are completed to satisfaction, and sets the next day's team up for success. This is a leadership role, one that is responsible for creating an effective team atmosphere, as well as training and mentoring an assistant cook and kitchen helper (who may be new to kitchen work).

We operate on a set weekly menu, with one entrée served each night (and alternative options for dietary restrictions). The Dinner Cook assumes ownership for every component of the night's meal, delegating tasks to the Assistant Cook throughout the day. Staff meals are created from the same guest product (or different product), but with creative approaches since staff members spend the entire summer on location. Our menu development process is highly collaborative, with cooks encouraged to bring refinements and new ideas to the Executive/Sous Chef.

**Compensation** Pay begins at **\$22.00 per hour / \$33.00 per OT hour / \$225.50 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**

### *Food Preparation*

- Prepare and plate 3-course seated guest dinner, including:
  - Appetizer (soup or Greenhouse salad) and bread (made in advance by the Baker, warmed and plated per their specifications).
  - Single choice dinner entrée, including a meat or fish, vegetable and starch side dishes, sauces, garnishes, and options for dietary restrictions.
  - Dessert (made in advance by the baker, plated per their specifications).
- Prepare buffet-style staff dinner, including: protein, starch, and vegetable/greens; sauces, garnish & condiments; options for staff dietary restrictions.

- Scale recipes to achieve appropriate yield and minimize food waste.
- Complete miscellaneous prep projects as assigned by Executive/Sous Chef.
- Thoughtfully accommodate dietary restrictions in guest and staff meals.

#### *Communication*

- Work directly with and delegate to Assistant Cook throughout the day. Mentor in food service tasks.
- Bring new menu ideas, and refinements to existing menus, to Executive Chef, as desired.
- Communicate issues and proposed solutions to the Executive Chef, as needed.
- Address dining room to introduce meals to guests, sharing Camp Denali's culinary philosophy and highlighting Alaskan ingredients.

#### *Cleaning*

- Wash dishes, execute daily and weekly deep cleaning tasks, and steward kitchen organization/cleanliness.
- Clean, organize, and rotate stock in walk-in and warehouse; identify leftovers for use in staff meals.

#### **About You**

- **Interest:** You bring a genuine desire to live and work in a remote, self-sufficient, small community setting.
- **Education/Experience:** You have a solid educational and experiential background in food preparation and service. At least two years of fine dining cooking experience is required.
- **Cooking Know-How:** You have experience and demonstrated skill creating premium quality meals from basic ingredients; experience with meat, poultry, and fish fabrication; and ability to accommodate a range of dietary restrictions. This position is appropriate for someone with a well-developed palate and an artistic eye for presentation.
- **Eye for Excellence:** You are attentive to details and motivated to constantly improve products.
- **Volume Production and Portion Control:** You have experience and demonstrated skill feeding groups ranging in size from 10 to 60+ people, as well as proven ability to adjust portion size accordingly and minimize food waste.
- **Independence and Time Management:** You are able to write your own prep list and 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 mentor and guide others in a team-oriented environment, as well as receive supervision and mentorship. You 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).