

Kitchen Job Description

	KITCHEN COOK	KITCHEN STEWARD
# OF POSITIONS ACROSS 2 SITES	3-4	2
SUMMARY	<ul style="list-style-type: none"> With three cooks: on an approximate 3 week rotation, spending 2 weeks in the kitchen and 1 week in a teaching capacity. With four cooks: on an approximate 2 week rotation, spending 1 week in the kitchen and 1 week in a teaching capacity. The cook is in charge of serving quality food to the students and staff on a daily basis. 	<ul style="list-style-type: none"> Stewards are on an approximate 3 or 4 week rotation, spending 1 week in the kitchen and 2 or 3 weeks in a teaching capacity Stewards assist the kitchen manager and cook in overall meal preparation and presentation, as well as being in charge of kitchen maintenance and cleaning. On Start and End Days, the Kitchen Steward will help set up and shut down the kitchen – preparing food, cleaning, inventory, and other duties as needed.
COMPENSATION	<ul style="list-style-type: none"> Wage and benefits based upon Level system. Base wage is current level plus \$30/day Housing provided. Utilities are not covered Board when program in session Eligible for seasonable bonus program after three seasons of employment. Dependent on individual performance review, team effort, customer evaluations, etc. See Support Web for details. (estimated to be \$800-\$1,000 seasonally) 	<ul style="list-style-type: none"> Wage and benefits based upon Level system. Base wage is current level plus \$10/day Housing provided. Utilities are not covered Board when program in session Eligible for seasonable bonus program after three seasons of employment. Dependent on individual performance review, team effort, customer evaluations, etc. See Support Web for details. (estimated to be \$700-\$900 seasonally)
PROGRAM SCHEDULE	<p>As Field/Cabin Instructor: Based on schedule.</p> <p>As Cook: 1st Day: 7:30am - 8pm, 1.25 shift Daily: 6am – 11am, 3pm - 8pm, Single Shift Split Starts: 6am- 1pm, 3pm – 8pm, 1.25 shift Last Day: 6am - end of admin meeting, 1.25 Shift</p> <p>NOTE: times are dependent upon skill and effort of employee, weather, and other factors. <i>Hours are subject to change as program needs dictate.</i></p>	<p>As Field/Cabin Instructor: Based on schedule.</p> <p>As Steward: 1st Day: 7:30am - 8pm, 1.25 shift Daily: 6am – 11am, 3pm - 8pm, Single Shift Split Starts: 6am- 1pm, 3pm – 8pm, 1.25 shift Last Day: 6am - end of admin meeting, 1.25 Shift</p> <p>NOTE: times are dependent upon skill and effort of employee, weather, and other factors. <i>Hours are subject to change as program needs dictate.</i></p>
START DATE END DATE	<ul style="list-style-type: none"> Start date is three work days before the 1st day of staff training. End date is the last day of regular program. 	<ul style="list-style-type: none"> Per staff informational webpage.
KITCHEN DUTIES	<ul style="list-style-type: none"> Ensure kitchen meets or exceeds health department requirements. As per Kitchen Guide, available on SW Management of other kitchen personnel. 	<ul style="list-style-type: none"> Ensure kitchen meets or exceeds health department requirements. As per Kitchen Guide, available on SW
SCHOOL DUTIES	<ul style="list-style-type: none"> School liaison; communication with teachers of food related program needs. 	<ul style="list-style-type: none"> School liaison; communication with teachers of food related program needs.
PROGRAM DUTIES	<ul style="list-style-type: none"> With kitchen team; present weekly kitchen information, education, and reminders to staff. Secondary staff supervision and discipline. Support staff as needed. Maintains project areas 	<ul style="list-style-type: none"> With kitchen team; present weekly kitchen information, education, and reminders to staff. Secondary staff supervision and discipline. Support staff as needed. Maintains project areas
SITE DUTIES	<ul style="list-style-type: none"> Secondary communication with facility personnel Support facility personnel as needed 	<ul style="list-style-type: none"> Secondary communication with facility personnel Support facility personnel as needed
PROJECT DUTIES	To Be Determined, in addition to regular duties	To Be Determined, in addition to regular duties
REQUIREMENTS	<ul style="list-style-type: none"> ServSafe Manager certification. High Trails will provide. A valid driver's license The ability to work and think independently AND follow directions. The energy, organizational ability and desire to be responsible for the program, safety and welfare of students, teachers and staff at High Trails to the extent of employee's certification and training. Should show evidence of the following personal characteristics: a willing attitude, positive outlook, concern for students & staff safety, good interpersonal skills, decision making skills, maturity, integrity, creativity, adaptability, flexibility, high energy, proactivity and approachability. Ability to learn and efficiently use a computer, the internet, and any required tool or technology. 	<ul style="list-style-type: none"> Food Handlers certification. High Trails will provide. A valid driver's license The ability to work and think independently AND follow directions. The energy, organizational ability and desire to be responsible for the program, safety and welfare of students, teachers and staff at High Trails to the extent of employee's certification and training. Should show evidence of the following personal characteristics: a willing attitude, positive outlook, concern for students & staff safety, good interpersonal skills, decision making skills, maturity, integrity, creativity, adaptability, flexibility, high energy, proactivity and approachability. Ability to learn and efficiently use a computer, the internet, and any required tool or technology.

**JOB
DESCRIPTION
NOTE**

This job description is in addition to the basic Instructor Job Description Qualifications and Requirements posted on our website.

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