

Breakfast Cook

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

Position Description The breakfast cook position is a food service leadership role that assists in the training and supervision of an assistant cook and kitchen helper, prepares breakfast for guests and staff, may prepare staff lunch and/or be responsible for other food preparation tasks, participates in cleaning tasks, is responsible for overall kitchen organization and cleanliness during the shift. The position can also be combined with the position of dinner cook, depending on education, experience and company needs.

Compensation Pay begins at \$100/day, based on a ten-hour day; the actual rate is commensurate with training and experience. There are no charges for room or board. A travel stipend is offered to out-of-state employees, pro-rated to the length of season worked. Gratuities are pooled and divided equally among all staff, amounting to approximately \$350/person/month.

Major Functions The breakfast cook prepares breakfast for approximately 30-45 guests (plated/served from the kitchen) and another seating (buffet) for 10-20 staff. Single-entrée meals include, but are not limited to, scrambled eggs, omlettes, soufflés, frittatas, quiches, and sourdough pancakes, along with side meats and breakfast breads. Preparation of quick breads such as biscuits, scones, and muffins may also be required. The breakfast cook also prepares a staff lunch buffet from leftovers and freshly made product. During the shift, he/she is also responsible for maintaining a clean/organized workspace, doing his/her own dishwashing as time allows, and for ensuring overall kitchen organization and cleanliness during the shift. This is a leadership role, one that is responsible for training, delegating, creating an effective team atmosphere, and supervising an assistant cook and kitchen helper. Understand and support the mission of DNPWCL.

Knowledge, Skills, Abilities The job requires the creation of premium quality products made from basic ingredients, without dependence on pre-made, commercial mixes. It also requires a demonstrated skill in the creation of tasty, nourishing, attractively served food from leftovers. Experience and demonstrated ability with volume production, portion control, plating/garnishing, organization, and time and space management are necessary. Knowledge of and experience with volume production of quality quick breads is an asset. This position is appropriate for someone who has demonstrated ability to mentor and guide others in a team-oriented environment and to receive supervision and mentoring. Demonstrated ability to maintain a clean, organized workspace and to prioritize tasks in a busy part of the kitchen's day is key to success in this position.

Other requirements A solid educational and/or experiential background in food preparation is necessary and at least 1 year of cooking experience is required.

Working Conditions & Physical Demands: 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, walking one mile uphill to commute between lodges.