



Osprey Wilds

Environmental Learning Center

Part-Time Cook

Job Overview

The purpose of this position is to offer kitchen support in all aspects of our food service. The Prep Cook position will come in contact with guests and will need to have good customer service skills along with food service experience.

Duties and Responsibilities:

Excellent Customer Service

- Provide every guest with immediate and undivided attention.

Food Preparation

- Prep food items according to the menu provided, following proper safety and sanitation procedures
- Assist with baking and cooking procedures as needed
- Assist in setting up the dining hall for meal service. (salad bar, coffee station, meal line, plates, cups, etc.)

Cleaning/Safety

- Follow and comply with established procedures including health and sanitation and adhere to safe work practices
- Keep all coolers and shelves clean, neatly stocked and properly rotated
- Assist in storing the food product in their proper storage areas as they are delivered
- Wash and put away dishes as needed
- Sweep and mop the kitchen

Along with any other food service duties assigned to you by the Supervisor

Requirements and Qualifications:

- Customer service and communication skills
- Strong work ethic in a fast paced environment, and willingness to learn
- Love and knowledge of natural foods is helpful (not required, however very helpful)
- Available for flexible scheduling as there are very busy events throughout the year, to meet the needs of the kitchen (groups, banquets, special dinners)
- Food service experience; scratch-based cooking experience preferred.
- Must pass a background check
- Ability to stand for long periods of time, stoop, bend, lift up to 50#, work in varied temperature environments of the kitchen

Starting wage \$10-12/hr

To apply: send letter of interest/resume with contact information to:

Amy Smyser, Food Service Manager
smyzer@ospreywilds.org
Osprey Wilds
PO Box 530, Sandstone, MN 55072