



Head Cook Job description

Reports to: Kitchen Manager

Classification: Full-time, non-exempt

General Statement of Position

Serving over 40,000 meals a year our kitchen is always busy. Join a team of passionate individuals creating locally sourced meals from scratch. Our kitchen provides meals for all our schools, camps, retreats and adult programming. Our meals range from kid-friendly to elegant banquet meals. We strive to only source locally, from our very own Trapp Farm and other regenerative farms. Our kitchen team includes our Kitchen Manager, Head Cook, Prep Cooks and Dishwashers.

Primary Duties and Responsibilities

- Ensure that guests receive excellent service and enjoy their culinary experience
- Follow menus and ensure items are available
- Prepare food items according to the recipes/menus provided
- Follow recipes, including measuring, weighing and mixing ingredients
- Set up the dining hall for meal service (salad bar, coffee station, meal line, plates, cups, etc)
- Execute opening and closing procedures
- Prepare meals alone for 60 people buffet style, and cooking as a team for a group of 200
- 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
- Store and date food products in their proper storage areas
- Wash and put away dishes as needed

Additional Duties and Responsibilities

- Step in as Manager when Kitchen Manager is absent
- Feel comfortable delegating responsibilities to other staff
- Assist with ordering and menu ideas

Minimum Qualifications:

- ServSafe® certified, or able to obtain certification
- Food service experience
- Customer service and communication skills
- Strong work ethic in a fast paced environment, and willingness to learn
- Able to work nights and weekends
- Work alone and in a timely manner
- Ability to stand for long periods of time, stoop, bend, lift up to 50#, work in varied temperature environments in the kitchen

Preferred Qualifications:

- Love and knowledge of farm to table food
- Experienced at baking from scratch



Osprey Wilds

Environmental Learning Center

Compensation & Benefits

- 20.00 per hour
- 15 days of PTO and 11 floating holidays
- Medical, dental, vision and life insurance
- Sick and Safe time
- Employee Assistance Program
- 20% off facility rental, 25% off in our gift store and 50% off Osprey Wilds programs
- Free meals while working
- 3% retirement contribution

To apply, please send your resume or application to: Jill Rudolph, Operations Director

Email: rudolph@ospreywilds.org Phon: (320) 245-2648