Osprey Wilds
Environmental Learning Center

Weekend, Head Cook
Job description

Reports to: Operations Director **Classification:** Part-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 arrange 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 Cooks, Prep Cooks and Dishwashers. The Weekend Head Cook will focus on creating banquet meals for our adult and college groups.

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
- Store and date food products in their proper storage areas
- Wash and put away dishes as needed

Additional Duties and Responsibilities

- Management of kitchen and meal preparation
- 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 most 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

Compensation & Benefits

- 25.00 per hour
- 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 cover letter, resume, and three references to: Jill Rudolph, Operations Director. Email: rudolph@ospreywilds.org Phone: (320) 245-2648.