

Cooks work to prepare and serve omnivore, vegetarian, vegan, and wheat-free options to our guests and onsite staff.

Qualifications:

- Culinary training and commercial kitchen experience preferred
- Commercial cooking knowledge required with a minimum of 1-2 years of related experience
- Experience with meat, vegetarian, vegan and gluten-free cuisine
- Creativity, good organizational skills, and customer service orientation

Responsibilities:

- Assist with meal planning, preparation, purchasing and inventory as directed by the manager
- Develop and execute buffet-style meals within a team orientation
- Assure all meals meet quality standards and public health guidelines
- Maintain health and safety standards

Hours/Salary: *Depending on Experience*

- Core Staff: 30-35 hrs/week - \$500-1000/month + Room/Board
- or
- Hourly Staff Living Off-Site: 5-10 hrs/week - \$14-16/hr

Positions available for year round as well as summer-only.