

Earthshine Lodge Food Service

Job Title: Assistant Cook

Reporting relationships:

- Food Service Manager
- Site Manager(s)

Starting Date: Flexible/ ASAP



Position Summary:

Earthshine Lodge is hiring a Kitchen Assistant/ Cook to provide food service support for guests at the lodge including families, outdoor education program guests, and weekend guests. The kitchen assistant will also work with our chef on catering events such as weddings, retreats and other special events. We are looking for someone that can assist with delivering high quality and healthy family-oriented meals to our guests. The Kitchen Assistant will work directly with our Lodge Cook and Site Manager(s) to assist in providing comforting, healthy, and fresh meals that keep Earthshine Lodge guests coming back again and again while also maintaining a clean and healthy food service environment. The kitchen assistant will also interact with guests during shifts and is an important part of the guest experience at Earthshine.

Kitchen Assistant Responsibilities:

1. **Food Preparation:** Consistently delivers attractive and creative meals that are among the highlights of our guests' experience. Meals are served on time with appropriate portions so that there are no shortages and waste is maintained at a minimum.
2. **Cooking:** Will be trained to assist as needed with cooking responsibilities for Outdoor Education programs, overnight lodge guests, and special events.
3. **Kitchen Cleanliness:** Will work to maintain a high level of overall cleanliness for the kitchen, dish room, dry storage, freezer, food preparation equipment, and all aspects of the preparation, holding, and serving of food in food service areas including recovery and storage of food and disposal of scrapping and waste.
4. **Dining Hall / Common Area Cleanliness:** Help to set up for and clean up after meals in both the upstairs and downstairs dining rooms.
5. **Serving:** Assist in serving meals to Earthshine guests, filling up water/ drink containers, restocking condiments, etc.
6. **Waste Management:** Assist the Lodge Cook, and Site Manager(s) with food waste, recycling, compost, etc.
7. **Other:** Respond to other tasks and responsibilities as assigned by the Lodge Cook and/or Management team.

Education and Experience:

- Experience in commercial / institutional food service preferred.
- Food service training or experience preferred.
- Interest and willingness to be trained by the Lodge Cook.

Additional Skills:

- Commercial and institutional baking skills.
- Understanding of basic health and safety requirements as they relate to commercial food service.

- Knowledge of the use and maintenance of commercial kitchen equipment.

Expectations:

- Assist with developing consistency and stability in the performance of food service at Earthshine.
- Able to work flexible hours including most weekends. Work schedule, hours, and expectations vary by season.
- Self-directed and able to work independently as needed.
- Ability to lift and carry heavy food containers and transport food from dry storage and outdoor freezer using a cart or hand truck on the kitchen ramp.
- Able to remain flexible and adapt as things change with the unknowns of bookings.

Compensation & Benefits

- Hourly rate based on experience. Schedule depends on the number of guests and type of events happening at the lodge. Typically, kitchen staff can expect to work either a morning or evening shift.
- Collaborative work environment with a growing team of passionate employees.
- Working in a beautiful setting - a mountaintop property, bordering Pisgah National Forest, with miles of scenic views.
- An adventure-friendly employer - we encourage staff to take time to enjoy the outdoors, travel, adventure (whatever that looks like for each individual), and explore personal goals.