

# Earthshine Lodge Food Service

**Job Title:** Lodge Cook

**Reporting relationships:**

- Lodge Chef/ Kitchen Manager
- Lodge Manager

**Starting Date:** March 2023



## Organization Summary:

Earthshine Lodge is a mountaintop getaway offering extraordinary experiences through retreats, outdoor education, family / friend getaways, and adventure programs. The programs and retreat opportunities offered at Earthshine Lodge are unique learning experiences and the center's environment is an equally important part of the customer experience. Our customers appreciate the ability to get away from it all to a secluded mountain top oasis with picturesque views and acres of forest to explore.

Earthshine Lodge offers programs year-round. Most of the year, we operate as a retreat and outdoor education center for groups and in the summer months, we open as a lodge for summer vacation stays. Throughout the school year, Earthshine Lodge offers Outdoor Education field trips (predominantly 2 night-3 day experiences) that focus on NC history, natural / environmental science, team building, and adventure. Earthshine Lodge is also a destination for a range of retreats, reunions, and events including family reunions, weddings, and community gatherings.

## Overview of the Role:

Earthshine Lodge is hiring a Lodge Cook to assist in providing food service support for guests at the lodge including families, outdoor education program guests, and weekend guests. The Lodge Cook will also work with the Kitchen Manager 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 Lodge Cook will 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.

## Lodge Cook 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 Kitchen Manager and Lodge Manager with food waste, recycling, compost, etc.
7. **Other:** Respond to other tasks and responsibilities as assigned by the Kitchen Manager and/or Management team.

## Education and Experience:

- Experience in commercial / institutional food service preferred.

- Food service training or experience preferred.

**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 many 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 (\$15 - \$18 an hour). 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.
- Gratuity is often provided by guests and is built into contracts for group events.
- Meals may be provided when groups are staying on site.
- 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.
- All positions qualify to participate in our growing gear discount program.