

Food Services Assistant Posting_2022

Do you love working with a team in the kitchen, cooking meals & sharing **ALL** kitchen duties with your co-workers?

If so, we may have the perfect position for you.

We are currently looking for an experienced **Food Services Assistant** to assist and support our Chef to prepare, cook, serve, and clean in our community dining hall. Please read this entire job posting to be considered for the position.

Qualifications:

- 1-year minimum experience working in a commercial kitchen
- Valid Food Handler's Certificate or the ability to renew/obtain it within 3 months
- Ability to lift 50 pounds
- Ability to stand, twist, bend, walk, kneel, push & pull all day
- Ability to work in a variety of kitchen conditions, such as cooking over the HOT grill or stove, moving ingredients in and out of the COLD refrigerator, Washing dishes in the HOT, WET dish station

Qualifying Characteristics:

Teamwork: You love to work with others to accomplish a well-prepared, beautiful meal. You value the contributions of your co-workers and make your own contributions without comparing or judging others for being different. You are happy to share all duties in the kitchen on a rotational basis and no job is beneath you, including dishwashing. You come to work each day ready to share duties, support your co-workers and communicate clearly and respectfully with everyone on the team.

Detail-Oriented & Following Instructions: You know how to follow a recipe because you understand the importance of consistency in meal flavor & presentation. You listen carefully and follow instructions because you care about the work you do and value the organizational efforts of the Chef. You are so detail-oriented that you read this entire job posting, and you follow these instructions: please mention your favorite food somewhere in your cover letter.

Communication: You listen carefully to the Chef, co-workers, guests, and other Ghost Ranch team members and always respond with respect and kindness. You ask questions if you don't understand, and you always pass on messages when asked to do so.

Passion & Creativity: You love to prep, cook, serve, and clean up in the kitchen environment. The kitchen is more than a job for you. You get excited when the chef introduces a new recipe and strive to be the best you can be in the kitchen. Finally, you take pride in the final presentation the team lays out when all the cooking is done because the creativity of the work is a passion for you.

We have full-time & part time positions available, which require weekends and occasional overtime with flexibility in scheduling when necessary. Starting wage is \$15.00/hr. and we provide free lunches in our Dining Hall, we have supportive management, and actively practice work/life balance. For FT employees we have an excellent benefits package and extensive PTO accrual.

If you have the qualifications to do this work and are interested in this position; please send a **cover letter and resume** to patrickg@ghostranch.org