



## **Cook/Host**

### **NatureBridge in Olympic National Park**

The Cook/Host is responsible for preparing meals using existing recipes and methods for groups of up to 200 people. The Cook washes dishes and sometimes functions as host. This position is seven months from mid March through approximately mid-October. The Cook reports to the Food Service and Hospitality Manager.

### **About NatureBridge**

Founded in 1971, NatureBridge provides environmental science programs for students in the world's best classrooms—our national parks. Our mission is to foster environmental literacy to sustain our planet. Our programs do so by exposing students to the wonder and science of nature and inspiring the stewards of tomorrow. As the largest residential education partner of the National Park Service, NatureBridge serves more than 30,000 students and their teachers each year and offers programs in six national parks: Yosemite National Park, Golden Gate National Recreation Area, Olympic National Park, Santa Monica Mountains National Recreation Area, Channel Islands National Park, and Prince William Forest Park. In order to further our mission, NatureBridge is committed to supporting diversity, equity, and inclusion and to promoting equal opportunity for students and staff in the field of environmental education. For more information, visit: [naturebridge.org](http://naturebridge.org)

### **Primary Duties and Responsibilities**

- Prepares, serves and cleans up after meals in accordance with established procedures.
- Sometimes serves as Host, serving food, making coffee etc.
- Checks in and puts away food deliveries keeping storage areas organized.
- Maintains a safe and clean working environment.
- Maintains a professional appearance and demeanor with all guests, Olympic National Park visitors and employees.
- Monitors and records cooking and food storage temperatures in accordance with U.S. public health standards.
- Performs physical tasks such as moving equipment, supplies and furniture.
- Other duties as assigned.

### **Experience, Competencies and Education**

- Contactable, positive work references.
- Demonstrated ability to work independently and consistently to high standards.
- Demonstrated ability to work cheerfully as part of a team under sometimes-stressful conditions.
- Must be willing and able to work weekends, early mornings (6am) and evenings (until 8:30pm).

### **Working Conditions and Physical Demands**

- While performing the duties of this job, the employee is occasionally exposed to weather conditions outside at the time.
- The employee inside the kitchen is exposed to extreme heat and cold, wet and humid conditions, fire, boiling liquids, knives, moving mechanical parts, fumes

- and airborne particles, toxic chemicals, risk of electrical shock, in a confined area with other employees.
- The noise level of the work environment is usually loud.
  - The employee must be able to lift and/ or move up to 50 pounds.
  - This employee will use culinary tools and equipment along with major kitchen appliances.
  - Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

### **Compensation**

Competitive salary, depending on experience. Excellent benefits package including medical insurance, retirement plan, plus generous vacation, holiday and sick leave plans.

### **Application Process**

NatureBridge is an equal opportunity employer. Recruiting and retaining a diverse workforce is a high priority. Interested individuals should submit a letter of interest and resume. To apply send a resume, cover letter and contactable references to [aharris@naturebridge.org](mailto:aharris@naturebridge.org). No calls, faxes, or printed materials please. No agencies please. Applications will be reviewed on a rolling basis. Looking for immediate hire, contingent on successful background check and fingerprinting.