



Rocky Mountain Biological Laboratory Seeks Dining Hall Positions – Summer 2019

Rocky Mountain Biological Laboratory (RMBL) Dining Hall full-time seasonal positions available in Gothic, Colorado for the 2019 summer season – Lead Cooks, Prep Cooks, Dishwasher, and Cleaner positions. See below for specifications.

The Dining Hall will be open for breakfast, lunch and dinner between June 8 and August 18, 2019. Lunches only are served between August 19 and August 30. RMBL will cater to a 3-day meeting September 6-8 after which the Dining Hall will close for the season. Most positions are between June 6 and August 20, while two to three positions continue through September 15. Exact schedule to be arranged with supervisor.

Job Description (Lead Cook)

Lead Cook duties include (but are not limited to) those listed briefly below:

- Produce meat and vegetarian meals for 50-100+ people 5 days a week;
- Assist the Dining Hall Manager with meal planning as requested;
- Assist with salad bar and dessert preparation as requested by the Dining Hall Manager;
- Assist with meal preparation for special dining events;
- Assist with general cleaning of the Dining Hall, as directed by the Dining Hall Manager;
- Observe standard safety practices for handling and preparation of food;
- Learn and operate safely kitchen equipment as appropriate.

Job Description (Prep-Cook)

Prep-Cook duties include (but are not limited to) those listed briefly below:

- Assist with baking, salad bar and dessert preparation;
- Assist with meal preparation for special dining events;
- Assist with general cleaning of the Dining Hall;
- Observe standard safety practices for handling and preparation of food;
- Learn and operate safely kitchen equipment as appropriate;
- Answer the kitchen phone as needed.

Job Description (Dishwasher)

Dishwasher duties include (but are not limited to) those listed briefly below:

- Washing dishes, utensils, etc. as necessary in Dining Hall in Gothic.
- Assist with baking, salad bar and dessert preparation.
- Assist with meal preparation for special dining events.
- Assist with washing and processing produce.
- Assist with general cleaning of the Dining Hall.
- Observe standard safety practices for handling and preparation of food.
- Learn and operate safely kitchen equipment as appropriate.

Additional Information

- Food service experience is required, a combination of culinary education and related experience is a plus.
- All contract positions include competitive salary. For the time of employment at Gothic compensation may also include room & board. Compensation will be adjusted as appropriate.
- Submit a cover letter and resume via email to admin@rmbll.org. Closing date: Open until filled.
- No pets are allowed at RMBL at any time.
- The RMBL campus is smoke-free, and there is no smoking allowed within the RMBL fenceline.

RMBL is excited to be serving its meals for its 5 season out of its billy barr community center. You can look forward to preparing meals in a state-of-the-art kitchen.



Additional information about RMBL can be found at www.rmbll.org

RMBL is an Equal Opportunity Employer

The Rocky Mountain Biological Laboratory provides equal employment opportunities to all employees and applicants without regard to race, color, religion, national origin, gender, or sexual orientation.

The Rocky Mountain Biological Laboratory (RMBL), founded in 1928 is an independent, high-altitude biological field station near Crested Butte, Colorado. In a rapidly changing world, RMBL sustains our quality of life by accelerating discoveries about the ecosystems that replenish the world's air, water, and food supplies. RMBL provides scientists and students access to diverse habitats, research and education infrastructure, a collaborative and internationally recognized scientific community, and a broad base of knowledge about the ecology of mountain environments.

