

Prep Cook

Rocky Mountain Biological Laboratory (RMBL) is seeking a full-time prep cook for the summer of 2023 (June through early September).

Prep cooks assist the head chef, lead cooks, and dining hall manager to prepare and serve meals while maintaining sanitation of the kitchen. This role will carry out large-scale prep tasks and opening, closing, and cleaning the serving station. Prep cooks will be working closely with lead cooks and the head chef on all meals.

Duties:

- Prepare meals and ingredients
- Work with careful adherence to health code and operating procedures
- Ensure that meals are prepared and served in a timely manner
- Be mindful of allergies and special dietary concerns. Avoid cross-contamination
- Maintain a clean kitchen and serving space
- Maintain accurate labeling and logs
- Work collaboratively with other kitchen and RMBL staff to provide an excellent dining hall experience
- Participate in weekly kitchen meetings
- Assist with dishwashing
- Opening and closing of dining hall
- Staff members must be ready and willing to fill-in for other positions in the kitchen and around camp when needed

Desired Qualifications:

- Experience preparing food in a professional kitchen environment.
- ServeSafe Food Handler (or equivalent) or able to obtain the certification within 2 weeks of job start (ServSafe Manager certification preferred).
- Experience preparing food in large volumes.
- Experience working in a team environment.
- Ability to problem solve and adjust to unexpected challenges.

Compensation:

- \$16-18/hr DOE
- All meals in the dining hall are covered
- On-site housing possible

All RMBL staff must uphold the RMBL fundamental behavior and research codes and reinforce a culture of respect with all members of the community. All RMBL Staff are mandatory reporters for any incidents of sexual misconduct.

Please send a resume and cover letter to robert@rmbf.org.