

# HUT COOK

## About Maine Huts & Trails

Maine Huts & Trails is a non-profit organization whose mission is to create and operate a world class system of backcountry trails and eco-lodges for people-powered recreation to enhance the economy, communities and environment of Maine's Western Mountain region, for the benefit of current and future generations.

Maine Huts & Trails currently operates four eco-lodges accommodating up to 48 guests each, and 80 miles of trails open to the public free of charge, year round. In the winter, trails are groomed for cross-country skiing and snowshoeing. In the summer, hiking, mountain biking and paddling are possible.

## Summary

The hut cook is responsible for high-quality food service at the hut. This includes preparing family-style breakfast and dinner for up to 48 guests, and serving soups, sandwiches, breads, baked goods, and lunch specials. Responsibilities include supervision and training of staff, implementation of safety and sanitation practices, managing inventory, controlling food waste, and maintaining kitchen equipment. This position requires experience in all aspects of kitchen operations. The Hut Cook works with a small team to deliver all aspects of guest services, and must be willing to go the extra mile to ensure a special and memorable guest experience. Supervisory experience is preferred. The hut cook will be required to obtain a Certified Food Protection Manager certificate prior to commencement of employment.

## Responsibilities

- Work with hut crew to deliver a warm, welcoming, and safe atmosphere for all guests.
- Actively engage with guests and visitors, respond to problems and special requests, and gather guest feedback with the goal of continual improvement of services.
- Oversee preparation and service of breakfast and dinner for up to 48 guests, and a la carte lunches, breads, baked goods and desserts.
- Support and train other hut crew to ensure delivery of high-quality food service.
- Maintain clean and orderly facilities and a safe and sanitary work environment at all times; assure compliance with health and food safety regulations.
- Control inventory of food and beverage – conduct scheduled inventories, oversee deliveries, rotate stock, and ensure proper storage.

- Oversee maintenance of kitchen equipment. Work with manager to determine repair and maintenance priorities.
- Create seasonal menus and specials utilizing natural, local, and high quality ingredients.
- Assist in the planning and upkeep of the hut kitchen garden.
- Implement energy conservation and environmentally sound practices in daily operations.
- Assist with other hut crew duties as required, including housekeeping and maintenance and operation of hut.

## Qualifications

- Experience in a commercial food service operation required, supervisory experience preferred
- Professional experience in preparing diverse, health-conscious meals including foods that incorporate fresh, local and/or organic ingredients in an institutional setting is preferred.
- Experience in menu planning and purchasing, inventory and cost controls
- Exceptional customer service skills and a friendly, outgoing manner.
- Excellent communication skills and the ability to work as part of a team.
- Ability to perform work with minimal supervision and to work well under pressure.
- Interest in outdoor recreation, especially hiking, biking, paddling, skiing and snowshoeing
- ServSafe Certified Food Protection Manager certification or equivalent required.
- CPR/First Aid certification desirable, Wilderness First Aid preferred
- Physical abilities required: ability to stand, sit, bend at waist, lift and carry up to 50 pounds. All hut staff must be willing and able to ski or hike to the hut – there is no vehicle access.
- Excellent spoken English

## Dates

June 16<sup>th</sup> – October 26<sup>th</sup>, 2017. Priority will be given to qualified candidates able to work the full season.

## Schedule

Monday through Friday 9-5.

## Compensation and benefits

The Hut Cook starts at \$10/hour.

Seasonal staff benefits include free Maine Huts & Trails membership, free stays at Maine Huts & trails facilities for staff, family, and friends, pro discounts on outdoor gear, and free or discounted services at other local recreation businesses.