



Title: Hut Master

Supervisor: Director of Operations

About Maine Huts & Trails

Maine Huts & Trails operates an acclaimed backcountry recreation corridor through the mountains of western Maine. This corridor features 80 miles of free, public groomed trails ideal for hut-to-hut skiing, snowshoeing, and fat biking. MH&T maintains three award-winning eco-lodges along this corridor that provide guests with a unique Maine winter experience. In its recent past the organization has welcomed tens of thousands of visitors to Maine's western mountains, forests, and waters inspiring lasting reverence for the region while contributing to the local economy.

Hut Master Position Summary

Hut Master and Hut Crew are responsible for providing a welcoming, friendly, and clean environment for overnight guests and day visitors at Maine Huts & Trails' backcountry huts. Hut crew undertake a variety of responsibilities on a rotational basis, including front desk, food preparation, housekeeping and custodial duties, and assisting with operation and periodic maintenance of green energy systems.

Successful applicants will have a proven commitment to customer service, the ability to work as part of a team, and the ability to maintain high standards in an isolated setting. Food service, hospitality, or related experience is preferred. This position is a unique opportunity for someone interested in the growing and dynamic outdoor recreation industry. The position blends backcountry hospitality, green building design and operation, conservation education, and other similar fields.

Hut Master Responsibilities

- **Managing staff:** Provide supervision, support, and training to hut crew and volunteers to ensure efficient operation of the hut. Coordinate with the Director of Operations to help ensure balanced work schedules for staff.
- **Customer service:** Assure high standards of customer service, respond to problems and special requests, and gather guest feedback with the goal of continual improvement of guest services.
- **Cooking:** Direct hut crew in preparation of three meals for up to 48 guests daily, implementing Servsafe procedures, prioritizing kitchen safety, dietary restrictions and food allergy accommodations.
- **Housekeeping:** Perform daily facilities inspections to ensure a clean, safe, and welcoming environment for visitors and crew.

- **Retail sales:** Supervise timely and accurate reporting of sales records and inventories, and general upkeep of the hut store. Manage all money handling issues. Work with the MH&T office to resolve concerns and follow procedures.
- **Operation and maintenance of facility:** Supervise operation and maintenance of solar array, propane generator, hydro generator, battery bank, wood boiler, and composting toilets, and ensure that accurate written maintenance records are kept. Work with the Facilities Manager to determine maintenance priorities and coordinate service calls.
- **Provisioning:** Conduct scheduled inventories and orders of food, supplies and retail.
- **Stewardship:** Implement energy conservation and environmentally sound practices in daily operations. Educate guests to promote outdoor ethics.
- Other related duties as required.

Desired Qualifications:

- Supervisory experience
- Prior experience in hospitality, food service, or facility maintenance
- 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
- Enthusiasm for living in a remote wilderness setting
- Interest in outdoor recreation, especially hiking, biking, paddling, skiing and snowshoeing
- ServSafe certification or other food handling certificate preferred
- 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:

Winter Season: Mid-December (~December 17)– End of March

Schedule:

Hut staff work 40-50 hours per week, with a variety of morning, mid-day, and evening shifts.

Compensation and Benefits:

Hut staff are paid competitive hourly wages. Room and board are provided for the season.

To apply please submit a cover letter & resume to: employment@mainehuts.org