

## **Position: Second Cook**

### **About The Organization:**

WFC is an intergenerational, educational, rustic retreat center in a camp-like environment that promotes peace and focuses on social justice programming. It is set in the spectacular natural beauty of New Hampshire's White Mountains. Since 1941, World Fellowship has been a hub of progressive activity in the Northeast and a space for brave and challenging conversations; a multigenerational vacation destination that offers regeneration of mind, body, and spirit beside a pristine woodland lake in the shadow of Mount Chocorua.

### *Mission and Vision*

World Fellowship Center promotes social justice and connections between people, communities, and nature through education, recreation, and creative expression.

We envision a world where people are deeply rooted in their shared humanity and the pursuit of justice.

World Fellowship Center is an equal opportunity employer - we encourage and celebrate diversity in all forms and are committed to holding a healthy, brave, collaborative space for staff and community.

### **Position Summary:**

The Second Cook is responsible for supporting the Head Cook in all aspects of meal preparation for three meals a day for up to 90 people.

The Second Cook contract is from early/mid June - mid September. Priority is given to candidates who will be available for that entire window.

### **Key Responsibilities:**

- Oversee all aspects of meal preparation and delivery when the Head Cook is not working
- Help to maintain an appropriate inventory of food and supplies while using resources effectively and efficiently.
- Ensure compliance with state and local food safety regulations regarding the cleanliness and order of the kitchen and kitchen equipment, as well as safe and appropriate storage of food.
- Work a 5-6 hour shift six days per week, including night and weekend hours.

- Supervise kitchen staff and coordinate with other department heads when the Head Cook is not working.
- Additional duties as assigned
- Attend and participate in weekly staff meeting

**Qualifications:**

- Commercial kitchen experience
- Desire and ability to work in a camp setting
- Supervisory skills or the willingness to develop them
- Willingness to prepare both vegetarian offerings and meat dishes
- Knowledge of standards of food preparation and serving and kitchen procedures
- Good communication and teamwork skills

**Requirements:**

- Have a current COVID-19 vaccine
- Be Servsafe certified
- Regularly move across campus, indoors and outdoors
- Frequently ascend and descend stairs
- Lift and carry up to 50 pounds. Carry up to 50 pounds while ascending stairs.
- Communicate clearly and effectively, including in environments with background noise
- Safely operate industrial kitchen equipment

**Compensation:**

\$15-\$17 hourly, depending upon experience. Room and board is included

2022 is an exciting year for WFC with a new Executive Director and leadership team. We are committed to holding a healthy, brave, collaborative space for all staff and community. We hope to have a team that is as committed to the social justice mission of the organization as we are.