



DENALI NATIONAL PARK • ALASKA

CREEKSIDE CAFÉ – BOH JOB DESCRIPTIONS

Our restaurant mission at the café is simple... *We care about every guest, and every plate.* From using the freshest local ingredients, carefully handled and crafted, and presented with pride to our guests. We will not serve anything that we wouldn't serve our grandma. The Creekside Café is the heart of our business. Its where both locals and guests gather to enjoy quality homecooked food with friendly attentive service. Every single position is truly essential to the flow of the operation and working together as a team not only makes all our jobs easier, but more fun... and profitable :)

Kitchen Manager

Oversees and works closely with the Sous Chef for overall management of back of the house. Responsible for managed inventory, intake of all food orders and processing. Assists with prep for all kitchen items as needed. Must be CLEAN and ORGANIZED in the kitchen. Must enjoy working with others and like being in the kitchen.

Sous Chef

Right Hand Man (or woman) to the kitchen manager. The sous chef leads from the front and works on the line to execute our dinner service and busy brunches to perfection. Must be flexible and adjust to the needs of your kitchen staff. Prior management experience and a positive attitude are a must!

The Sous Chef is expected to:

- Train and motivate staff throughout the season
- Oversee and direct prep
- Collaborate with Kitchen Manager to oversee and manage inventory
- Work with cooks to execute recipe consistency and minimize waste
- Oversee staff and provide feedback to Kitchen Manager to schedule staff appropriately
- Creates nightly dinner specials and collaborates with owners and Kitchen manager to create menus for special events throughout the season



Private housing available. Pay \$DOE/wk + tips + season end bonus of up to \$1.00/hr.



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Line Cook

If you have a passion for cooking and making people's happy, WE WANT YOU! Everything tastes better when made with love. All cooks must be skilled in all aspects of the line including but not limited to sauté, fry, grill, steaks, pantry etc. Breakfast and dinner shifts available. Required: Two years of cooking experience.

Pay \$15-17.00/hr DOE + tips + season end bonus up to \$1/hr.



Prep Cook



Responsible for all aspects of prep, assisting the line cooks when busy, keeping the kitchen clean and some dishwashing. Does everything from chopping lettuce to making chili and slicing our house smoked turkey for our lunches. Looking for folks that want to advance their cooking experience and knowledge and with aspirations to be a line cook/chef.

Pay: 13-15.00/hr DOE + tips + 1.00/her season end bonus.

Dishwasher

You are the BACKBONE of the kitchen, and the restaurant. Nothing moves forward without you :) And we will treat and respect you like the important person you deserve. Must have excellent cleaning/sanitation standards, able to bus tables with a smile, and assist in prep when needed. Physical stamina, positive attitude and the ability to work well with your team are required.

Pay: \$12-14.00 + tips + end of season contract bonus up to \$1/hr.



Baker



Responsible for baking bread and filling our dessert case with sweet treats. Must have baking experience, be an early riser (night shift) and have excellent time management, multi tasking, organizational and cleaning skills. 1 year experience required.

Pay: \$14-16/hr. + tips + season end contract bonus up to \$ 1/hr. Private housing available.