

FORT TICONDEROGA AMERICA'S FORT™

Cook
America's Fort Café
Status: Temporary Seasonal Position

Primary Purpose of Position

Cooks serve Fort Ticonderoga's mission by delivering an exemplary level of service and being knowledgeable about Museum programs, events, exhibits, procedures, and products. These individuals are responsible for preparing quality food, in accordance with New York State Department of Health standards, in an efficient and friendly manner.

Relationships

- This person reports to the Director of Finance & Business Operations, and takes daily instruction from the Café Head Cook.
- Must be willing to work closely with other departments
- Sharing equipment and workspace requires a spirit of positive cooperation with co-workers

Skills and Abilities

- Excellent communication skills
- Enthusiastic and engaging attitude
- Keen observation skills and desire to be proactive about visitor needs
- Proficient with equipment and kitchen tools
- ServSafe certification is desired
- Must be able to multi-task and function as part of a close-knit team

Responsibilities

- Efficiently follow recipes/direction to prepare consistent and quality meals daily
- Proactively clean and utilize all fresh produce received from the King's Garden
- Ensure that there is enough food & supplies prepped in advance to get through the high volume per shift, including pre-made salads, sliced meats, etc.
- Maintain workstation, equipment, and tools throughout the day to ensure it is properly organized and sanitary
- Ensure all food and other items are stored and labeled properly, check food and refrigerator temperatures accordingly
- Wear uniform and hair as required by the New York State Department of Health and Fort Ticonderoga policy
- Report to the Head Cook regarding any inventory shortages/ordering needs
- Ensure organizational values are being upheld by the Café team
- Assist with other duties as directed by the Director of Finance & Business Operations

Physical Effort

The physical demands and work environment described here are representative of those an employee encounters while performing the essential functions of this job.

- Physical requirements include long periods of standing (up to 4 hours), stooping, kneeling, bending, and lifting of up to 50 lbs
- Lifting and transporting of moderately heavy objects such as equipment and boxes will be required
- The various duties require the ability to work in varied temperatures

Safety for Others

- This employee assists with the safety responsibilities for the Café and relative areas
- Cooks should understand the safety procedures for all equipment and supplies used
- The individual employee must be aware of potential hazards to visitors at all times and be prepared to provide guidance, assistance, and instructions to patrons in the event of an emergency

Goals

- Deliver high quality service and product
- Safe, careful and precise delivery of product and service
- Build strong, positive relationship with everyone you serve
- Be fully present, fully aware, fully available for those you serve
- Be a valuable, positive contributor to the team
- Respond to change and adversity positively and productively
- Proactively initiate positive change
- Wise use of time, money, materials, collections and land
- To serve Fort Ticonderoga's mission in all of your work

Schedule

Able to work a flexible schedule including weekends and occasional evenings

Job Type: Temporary Seasonal

Fort Ticonderoga is an Equal Opportunity Employer

To apply send applications to Sydney Collier, Dir. of Finance and Business Operations, Fort Ticonderoga Association at 30 Fort Ti Road, Ticonderoga, NY 12883 or e-mail to scollier@fort-ticonderoga.org. Faxed applications can be sent to 518-585-2210. For more information, call 518-585-2821. For additional information on Fort Ticonderoga visit www.fort-ticonderoga.org.

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