



Seyon Lodge Cook PG 17

Skilled cooking and supervisory work involving daily planning, preparation and serving food to guests at Seyon Lodge State Park, one of Vermont's unique state parks located in Groton State Forest. When Innkeepers are absent, supervises lodge attendants and acts as assistant to Innkeepers. Work is performed in a commercial kitchen and requires considerable guest contact. Weekend work is required. Position is in Northeast VT. Apply online to "Seyon Lodge" in the Park Preferences section in the online portal (Region 4).

DEFINITION:

Skilled cooking and supervisory work involving daily planning, preparation and serving of food at Seyon Lodge. Duties involve preparing and serving food for guests or acting as assistant to the Innkeepers while performing the role of cook and supervising lodge attendants. Work is reviewed through observation on the job and evaluation of results achieved. Supervision may be exercised over lodge attendants when Innkeepers are absent. Incumbents generally may consult with the Innkeeper on kitchen or menu problems. Work is reviewed for conformance to institutional and health standards and regulations.

EXAMPLES OF WORK PERFORMED:

Assists Innkeepers in planning, supervising, organizing, assigning, reviewing and inspecting the food menu and preparing food on a daily basis. When Innkeepers are absent, supervises lodge attendants assigned to the kitchen, and participates in cooking and preparing food, including complete menus. Consults with Innkeepers to determine best preparation methods for special diet foods. Instructs subordinates in cooking special diet menu foods. Operates standard cooking equipment and makes minor adjustments and repairs. Checks kitchen to make sure necessary supplies are available. Prepares daily reports and maintains kitchen food and supply records. Supervises the cleaning of kitchen, utensils, storeroom, and refrigerators to maintain sanitary and healthful conditions. May supervise and participate in canning foods and baking pastries. Performs related duties as required.



KNOWLEDGE, SKILLS AND ABILITIES REQUIRED:

- Ability to project food service needs and cost for budgeting purposes.
- Ability to keep accurate records and prepare reports.
- Ability to follow oral and written instructions.
- Ability to work independently.
- Ability to oversee subordinates and direct work assignments.
- Ability to work long hours while standing under conditions of high heat and humidity.
- Ability to lift objects weighing up to 60 lbs.
- Ability to communicate effectively, orally and in writing.
- Ability to establish and maintain effective working relationships.
- Knowledge of modern methods used in food service and preparation.
- Knowledge of liquid and dry measurements used in volume cooking.
- Knowledge of food refrigeration and preservation procedures.
- Knowledge of health, sanitary, and safety practices involved in large scale cooking.

ENVIRONMENTAL CONDITIONS:

Work is performed in a commercial kitchen during an assigned shift. Incumbents must be able to operate cutters and slicers, handle knives, lift heavy weights (up to 60 lbs.), and work under conditions of high heat and humidity. Duties require considerable public contact, occasionally under stressful conditions. Incumbent must work on weekends when the park is open.

MINIMUM ELIGIBILITY REQUIREMENTS:

Education: High school graduation or GED.

Experience: Two years of experience in hotel/resort, restaurant, park operations, park maintenance, recreation, or a related leisure or travel service field,

OR

one year of experience in hotel/resort, restaurant, park operations, park maintenance, recreation, or a related leisure or travel service field AND two semesters of course work in parks, recreation, hotel/resort management, culinary arts or commercial food preparation, and/or leisure facilities management; parks recreation and leisure studies; or a related field at a technical college or university,

OR

four semesters of course work in parks, recreation, hotel/resort management, culinary arts or commercial food preparation, and/or leisure facilities management; parks recreation and leisure studies; or a related field at a technical college or university.

Special Requirements:

Basic First Aid Certification is required.

CPR Certification is required.