



Cook and Counter Server

Dominion Hill operates a state-of-the-art mobile kitchen for the Van Horne Estate on Ministers Island. Daily food and beverage service are available for the thousands of visitors to the island each year. The kitchen is open when the island is accessible to visitors – approximately 5 hours each day that changes with the tide schedule. The menu varies from breakfast foods, to lunches, to dinners, based on the hours of operation. Depending on the anticipated number of visitors during a day, the on-duty cooks/servers will vary between 1 and 4. At times the employee's shift will be entirely on Ministers Island. On other days it may begin or end with food preparation in the kitchens at Dominion Hill

Role & Responsibilities

The staff of the mobile kitchen will be responsible for preparing foods from an established menu, serving it to visitors, and collecting payment. The goal is to provide a high-quality service that will offer a unique menu. This is not a typical "fast food" restaurant. The kitchen staff will also offer a beverage service and specialty items (e.g. picnic baskets). With the support of other members of the Dominion Hill staff, the cooks will assist in maintaining inventory and ordering supplies.

Specific tasks:

- Prepare a wide variety of food items from standardized recipes, making modifications for ingredient quantities based on serving numbers.
- Plan, regulate, and schedule cooking to meet anticipated demand.
- Prepare and present food in a visually appealing manner
- Provide excellent customer service with an emphasis on courtesy
- Deliver food quickly to customers without compromising quality
- Promptly advise supervisors of problems and challenges
- When required, open the kitchen and prepare for the day, and clean and close up at the end of a shift
- Ensure that all food safety regulations and standards are upheld.
- Collect payment and report daily income

Qualifications & Skills:

Candidates for the position must possess the following skills:

- I. High School diploma or equivalent. Training in food service preferred.
- II. 2+ years' experience in a food service setting
- III. Strong verbal communication skills
- IV. Customer service, people and detail oriented
- V. Ability to work with minimal supervision
- VI. Training and certification in safe food handling (or ready to receive training)
- VII. Love of cooking

Seasonal. Full and part-time positions