WOLF RIDGE℠
ENVIRONMENTAL LEARNING CENTER

OUR MISSION

To develop a citizenry that has the knowledge, skills, motivation and commitment to work together for a quality environment.

POSITION DESCRIPTION

Prep Cook

STATUS
Full-time, Hourly, non-exempt

REPORTS TO
Operations Director

PAY
$17-$19 per hour

BENEFITS
Medical and dental insurance, 403(b), tuition discounts, housing available

WHAT YOU WILL DO

1. Support the Cooks in preparing, cooking and serving meals to each menu and headcount.
2. Keep the kitchen and dining hall clean, with sweeping, mopping and wiping surfaces.
3. Run kitchen equipment and the dish machine, and manage meal time dishwashing.
4. Supervise KP volunteers during each meal shift, primarily children with some adults.
5. Help receive and store deliveries, keeping dry storage, cooler and freezer organized.
6. Follow food safety practices and health codes, and pitch in across Wolf Ridge when needed.

WHAT SUCCESS LOOKS LIKE

- Punctual and reliable
- Calm problem solver
- Guest-focused
- Team player
- Safety first
- Positive, can-do attitude

The successful candidate stays steady when plans change, takes pride in a clean and well run kitchen, and enjoys working alongside children because they are the heart of our work.

QUALIFICATIONS

- Valid driver's license and a reliable vehicle to get to work.
- No experience required, though food service, experience working with children or customer service experience is preferred.
- Favorable background screening, as the role works with children.
- Safe food handling certification, provided by Wolf Ridge if needed.

PHYSICAL DEMANDS AND WORK SETTING

- Morning shift approximately 6:00am-2:00pm, Monday-Friday
- Overtime and occasional weekends.
- On your feet about 90% of the shift, including reaching, stooping, and kneeling.
- Regularly lift up to 25 lb, occasionally up to 40 lb.

HOW TO APPLY | Apply online at **wolfridge.campbrainstaff.com**