



Position: Lodge Cook

Location: Opal Creek Wilderness Area, Oregon

Work year: Seasonal: April 1 to November 20

Responsible to: Food Service Manager; Program Director

Compensation: \$80/day, plus independent housing and partial board

Who We Are

The Opal Creek watershed is 35,000 acres of protected rainforest, part of the last remaining low-elevation old-growth forest left in the Pacific Northwest. Soaring trees dripping with moss, crystal-clear streams, and a diversity of old-growth-dependent species make Opal Creek a unique gem in Oregon's crown. At its center is the historic off-grid mining town of Jawbone Flats, our base of operations since the Opal Creek Wilderness was created in 1996.

At Opal Creek Ancient Forest Center, all of our work is based around one simple idea: people will protect what they care about, and they will care about what they know. Through our outdoor school, summer camps, and workshop programs, we bring kids and adults face-to-face with the outdoor places that make Oregon great—pristine mountain streams, uncut vistas, and old-growth forests.

Who You Are

- You enjoy feeding people and connecting through food. You are enticed by Opal Creek Ancient Forest Center's mission and how that connects to nourishing our students, cabin renters, workshop participants, and staff.
- A remote residential living and working environment intrigues you. You look forward to disconnecting from distraction and forming strong bonds with staff, guests, and the wilderness in your backyard.
- You embrace a challenge; you are open to and excited by the unpredictability that comes with working in a 1929 mining town in the woods.
- You thrive in independent work, and also value working on teams with diverse perspectives and identities.
- You are always learning. You are curious and unafraid to ask questions.
- You have your own unique interests. Perhaps you play a musical instrument or practice bird calls. You would enjoy solo time in your cabin *and* social staff barbecues.

Role Impact and Responsibility

As a Lodge Cook, you execute buffet-style meals in our renowned Jawbone Kitchen. We believe it's the most delicious food you'll ever find in a camp facility – seasonal, vegetarian, hearty fare. You prepare meals independently for up to 50 people and with help for up to 85 people. The Jawbone Kitchen is an **open kitchen** so you play a vital part in making our guests feel welcome as they enter the lodge. As a **seasonal residential employee, you will live at Jawbone Flats in private cabin-style housing for the entirety of our programming season: April to November.** Responsibilities of the position are listed below:

- Meal preparation: from scratch to meal service
- Cater meals to guests' dietary restrictions and allergies
- Dishwashing (by hand)
- Maintain kitchen in a clean and safe condition
- Promote a positive and hospitable environment for guests

We have a small staff and everyone is required to help in all aspects of running a remote residential facility with a diversity of programs. You may be asked to assist the program and facilities departments at times.

Requirements of Position

- Previous experience in commercial or camp-like kitchen
- Previous experience with from-scratch cooking and baking
- Exceptional customer service skills and an outgoing friendly attitude
- Proven improviser, in general and specific to kitchen equipment use and recipe interpretation
- Demonstrated commitment to equity and inclusion through past job experience, personal activism, or other pertinent experience
- Able to pass a background check
- Oregon Food Handler's Card (by time of employment)

Compensation

- \$80/day, with 10-12 days worked in a bi-monthly pay period
- Independent, cabin-style housing with off-grid solar electricity
- Meals from the Jawbone Kitchen

Hiring Process & Timeline

To apply, please send a resume and cover letter to Megan Selvig, Program Director, at msevig@opalcreek.org, and be sure to address any pertinent experience relevant to this position, including professional and personal experience. This position is **open until filled**.

Opal Creek Ancient Forest Center is an equal opportunity employer. We will not discriminate and will take affirmative action measures to ensure against discrimination in employment, advertisements for employment, compensation, termination, promotions, and other conditions of employment against any employee or job applicant on the bases of race, color, gender, national origin, age, religion, creed, disability, veteran's status, sexual orientation, gender identity or gender expression.