



Assistant Cook

Job Description

The Northwest Youth Music Association is searching for a certified assistant cook to assist with all aspects of the Seattle Cascades Drum and Bugle Corps meals program, which includes providing a high-quality experience centered on the health, wellness and betterment for members, staff, and volunteers.

This position's primary responsibility will be for assisting with creating and executing high-quality meals for the performers, educators, and support personnel on the road. You will work closely with the Tour Director and lead cook to ensure the kitchen is running efficiently and effectively. Candidates should have great organizational skills in the kitchen, ability to manage a shifting kitchen crew, and the ability to cook for 200 plus people.

The assistant cook will report to the Tour Director. This position works collaboratively with the tour director and lead cook.

This position has a tentative start date of June 15th, 2025.

Duties and Responsibilities

- Manage food service volunteers and Staff
- Plan and communicate schedules to food service volunteers and Staff
- Manage students who assist with set-up/tear-down of kitchen
- Create and execute a weekly menu including breakfast, lunch, dinner, and snack
- Coordinate advance food prep with food service volunteers and Staff
- Meal prep (2 - 6 hours prior to meal time, depending on menu)
- Set food line 10 minutes prior to meal time
- Keep drink stations filled and plates/flatware stocked
- Control member portions when requested
- Take daily inventory of food, ingredients, cleaning supplies, and other items, e.g. plates, bowls, flatware, napkins, etc.
- Assist with food load-in
- Ensure the kitchen is up to code on safety and cleanliness
- Support the lead cook with any meal planning, preparations, and logistics centered around the food truck.

Qualifications

- Bachelor's degree or equivalent work experience in field
- 1 or more years' experience in food industry, drum corps experience is a plus
- 1 or more years' experience in management

- Catering experience is a plus
- Inventory management and other basic math skills
- Ability to deal with unplanned issues, worker conflict, and daily schedule changes
- Motivated with a strong work ethic
- Effective interpersonal communication skills
- Open to feedback, with strong desire to develop professional skills
- Must be highly organized, detail oriented, punctual, and flexible
- Able to prioritize and manage multiple tasks under tight deadlines
- Attention to detail and accountability
- The applicant must pass background check
- ServSafe certification preferred

Work Conditions

- Residing in the Seattle/Portland area, is highly preferred.
- Ability to attend winter rehearsals consistently with the corps mid-Nov to mid-June
- Ability to tour consistently with the corps mid-June to mid-August
- Dealing with unplanned issues and daily schedule changes
- Travel for up to 10 hours on a vehicle, which may include tour bus, RV, van, etc.
- Sleep in a vehicle during travel
- Stand for long periods of time
- Work outdoors for up to four-hour time blocks during the summer in a variety of climates
- Ability to lift 40 lbs.
- Maintain a personal cell phone (no compensation available for personal devices).

Application Instructions

Seattle Cascades is committed to enhancing our diverse work environment and is proud to be an equal opportunity employer. We do not discriminate on the basis of race, color, national origin, sex, gender identity, religion, sexual orientation, age, disability, parental status, veteran status, or any other protected status under applicable laws. We encourage individuals of all backgrounds to apply.

Interested applicants should submit contact information to anthony.barei@seattlecascades.org , along with a cover letter and resume (PDF preferred).