



TITLE: TOUR ASSISTANT COOK

Department: Tour	Staffing Classification: Seasonal
Reports To: Tour Head Cook	FLSA Status: Exempt
Date Approved:	Signature:

JOB SUMMARY:

Will be responsible for providing nutritious, tasty, filling, and economical meals for Troupers and staff (75 - 100 people) during the rehearsal period and while out on tour.

ESSENTIAL FUNCTIONS:

(Majority of duties, but not meant to be all-inclusive nor prevent other duties from being assigned as necessary.)

1. Assist in the daily preparation of three meals per day, morning and afternoon snacks and late night meals associated with tent setup and takedowns.
2. Assist Head Cook in inventory tracking and menu preparation.
3. Assist in the set-up and tear-down of kitchen equipment as directed by the Head Cook.
4. Follow all food safety rules during food preparation and storage.
5. Maintain a clean and safe kitchen, dishwashing, dining and service areas. Assist in routine cleaning and sanitation of all food-preparation and storage areas and the related equipment.
6. Provide an attractive presentation for all meals.
7. Assist in the set-up and tear down of back lot at the discretion of the Tour General Manager. Duties may include but are not limited to: Setting and leveling bunkhouses, running hoses and electrical cords, setting up dishwashing station, setting up picnic tables and dining tent.
8. Drive company vehicle.
9. Other duties as assigned.

QUALIFICATIONS

1. Experience of food preparation and serving, storage of food and dishwashing procedures is preferred.
2. Experience adapting menus and preparing food to accommodate special dietary and health needs.
3. Knowledge and training in food service health and safety (ServeSafe).

WORKING CONDITIONS:

(Typical working conditions associated with this type of work and environmental hazards, if any, that may be encountered in performing the duties of this position.)

Internal: Work is normally conducted in a kitchen environment.

External: Work requires travel throughout Vermont and surrounding states in preparation for and while on summer tour.

PHYSICAL DEMANDS:

(The physical effort generally associated with this position.)

Work involves standing, walking, bending, kneeling, reaching, stooping, and other physical activities consistent with setting up heavy equipment. Work may include lifting, carrying or moving objects and equipment weighing over 50 pounds.

SUPERVISION:

Supervision is received from the Tour Head Cook.

PERIOD OF EMPLOYMENT:

This is an approx. three month seasonal position from end of May to end of August 2020.

To be considered for this position, please contact tour@smirkus.org.

Interested parties please include:

- Cover letter
- Resumé
- Completed [Circus Smirkus Employment Application](#)

CIRCUS SMIRKUS – A PROMISE OF INCLUSION

Throughout history, the circus has sought out and celebrated all types of peoples, cultures, and skills to showcase the multifaceted triumph of human abilities. It is fundamental to our values to welcome employees, participants, and audience members of all backgrounds with the curiosity, respect, and awe human diversity inspires.

Joining a Circus Smirkus program – as a participant, an employee, or an audience member – means you belong. As a company, we promise to consider only merit in making hiring or program decisions. The only thing that matters to us is your willingness to embrace our values and help us create joy and magic for everyone who encounters a Smirkus program. If you're smart and talented and willing to work hard, please apply for a job with us!

As a proud upholder of circus tradition we commit to providing everyone equal opportunity to become a star, both in and out of the ring.

<http://www.smirkus.org>