TITLE: inTENTsive ASSISTANT COOK

<table>
<thead>
<tr>
<th>Department: inTENTsive</th>
<th>Staffing Classification: Seasonal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reports To: inTENTsive Head Cook</td>
<td>FLSA Status: Exempt</td>
</tr>
<tr>
<td>Date Approved:</td>
<td>Signature:</td>
</tr>
</tbody>
</table>

JOB SUMMARY:
Will be responsible for providing nutritious, tasty, filling, and economical meals for Troupers and staff (75 - 100 people).

ESSENTIAL FUNCTIONS:
(Majority of duties, but not meant to be all-inclusive nor prevent other duties from being assigned as necessary.)
- Assist in the daily preparation of three meals per day, morning and afternoon snacks.
- Assist Head Cook in inventory tracking and menu preparation.
- Assist in the maintenance of equipment as directed by the Head Cook.
- Follow all food safety rules during food preparation and storage.
- 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.
- Provide an attractive presentation for all meals.
- Other duties as assigned.

QUALIFICATIONS
- Experience of food preparation and serving, storage of food and dishwashing procedures is preferred.
- Experience adapting menus and preparing food to accommodate special dietary and health needs.
- 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.

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 inTENTsive Head Cook.

PERIOD OF EMPLOYMENT:
This is an approximately a three-month seasonal position June - August.

To be considered for this position, please contact tour@smirkus.org. Interested parties please include:
• Cover letter
• Resumé
• Completed employment application using the Circus Smirkus Employment Portal

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

Revised 2/9/21