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TITLE: TOUR COOK

Department: Tour	Staffing Classification: Seasonal
Reports To: Tour Head Cook	FLSA Status: Exempt
Date Approved: 30JAN2023	Pay: \$650-700/wk

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.)

- Assist in the daily preparation of three meals per day, morning and afternoon snacks and late-night meals associated with tent setup and takedowns.
- Assist Head Cook in inventory tracking and menu preparation.
- Assist in the set-up and tear-down of kitchen 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.
- Assist in the set-up and tear down of back lot at the discretion of the Tour General Manager, and Operations Director. 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.
- Drive company vehicle.
- 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 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, and Assistant Head Cook.

PERIOD OF EMPLOYMENT:

This is an approximately three-month seasonal position 31MAY-27AUG2023.

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

Interested parties please include:

- In the subject line, put “TOUR” in all caps and the job title that you are applying for
- Cover letter
- Resumé

CIRCUS SMIRKUS – A PROMISE OF INCLUSION

Circus Smirkus celebrates all types of peoples, cultures, and skills to showcase the multifaceted triumph of human abilities, particularly among our youth population. Joining Circus Smirkus – as a participant, an employee, a volunteer, or an audience member – means you belong. And to all who join, Smirkus asks for you to embrace our values and to help us create joy and magic for everyone who encounters a Smirkus program. We commit to providing everyone equal opportunity to shine— both in and out of the ring.

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