



Announcement No. 23-022

August 1, 2023

HICKORY HILLS KITCHEN LEAD

Under the general supervision of the Hickory Hills Manager or other designated staff, the Hickory Hills Kitchen Lead has the necessary knowledge and skills to provide a quality culinary experience. The Kitchen Lead performs tasks including but not limited to operating and maintaining various types of food service equipment; food preparation and service; assisting in menu development and food attainment; and provides a clean, sanitary and safe working environment. This is a seasonal opportunity limited to six months or less (generally November through April). Typical working hours are Wednesday through Sunday, generally 40 hours a week. The hourly rate of pay is \$20.00 - \$22.00 depending on experience.

Hickory Hills Recreation Area has been owned and operated as a ski area and municipal park by the City of Traverse City since 1952 and has been an iconic natural setting within the Traverse City micropolitan area. Hickory Hills offers 16 runs for skiers and snowboarders, including a bunny hill with a conveyor lift. Additional four-season recreation is offered with an existing hiking trail network and an award-winning Disc Golf course with two 18-hole layouts. And it's a great place to work!

Required Knowledge, Skills, Abilities and Minimum Qualifications:

The requirements listed below are representative of the knowledge, skills, abilities and minimum qualifications necessary to perform the essential functions of the position. Reasonable accommodations may be made to enable individuals with disabilities to perform the job.

- Adheres to and maintains health department food safety standards, including but not limited to cleaning food service counters, floors, walls, coolers, storerooms, and equipment;
- Assists in the development and obtainment of menu items;
- Prepares for anticipated demand; this includes stocking and monitoring inventory;
- Ensures that products to be served are ready in time for opening each day, including any food prep work;
- Responsible for cash-handling and point-of-sale procedures;
- Responsible for kitchen opening and closing procedures;
- Maintains organized kitchen work records and area;

Education, Training and Experience:

- High School Diploma or equivalent;
- Minimum of 2-3 years related culinary experience.
- Previous point-of-sales experience required
- Preferred: ServSafe Manager Certification. Training expenses covered if don't have certification as is required within 30 days of hire.

TO BE CONSIDERED CANDIDATES MUST SUBMIT A COMPLETED APPLICATION to the City of Traverse City, Human Resources Office, 400 Boardman Avenue, Traverse City, MI 49684 or via email to citypers@traversecitymi.gov Applications can be found online under "application for employment" at: <https://www.traversecitymi.gov/jobs/jobs.html>

Traverse City is an Equal Opportunity Employer