

**Public Employees Local 71 (LTC)  
REQUEST FOR REFERRAL**

DEPARTMENT/DIVISION: DNR.FORESTRY	PCN: 10-9490
JOB CLASS/TITLE: <b>FOOD SERVICE, JOURNEY</b>	WHEN POSITION IS NEEDED: <b>6/1/2021 or As Soon As Possible</b>
PAY WAGE: <b>\$22.80+DOE (steps)</b> Benefits include: <b>Medical, Dental, Vision, Retirement, Paid Leave and Holidays.</b>	
CITY LOCATION: <b>MCGRATH</b>	
<b>CONTACT: Tracy Smith</b>	<b>PHONE NUMBER: 907-276-7211 Ext 3</b> <b>FAX NUMBER: 907-279-7171</b> <b>EMAIL ADDRESS: tracy@local71.com</b>

**JOB DESCRIPTION:**

Assists the head cook in preparing meals for up to 135 firefighters. Using safe food handling techniques to avoid illness, the position prepares, seasons, cooks, and bakes the full range of foodstuffs. Food is prepared to meet nutritional requirements, taste standards, proper temperatures, appearance, and texture. Follows specific dietary instructions and recipes related to preparing foods for modified diets, or for the needs of wildland fire fighting personnel. Modifies recipes according to volume. Prepares several menu items simultaneously, which may include both hot and cold items. Plans and prepares meals for transport to firefighters in the field.

Assists with maintaining adequate kitchen and food supplies and maintaining equipment. The position ensures food is stored at the correct temperature and stored properly to avoid cross contamination. Rotates stock as needed and assists with ordering.

Inspects kitchen equipment and reports any necessary repairs. Under the direction of the head cook, salads, sandwiches and beverages will be prepared by this position. If sack lunches are necessary, this position will assemble all materials and ensure adequate numbers are prepared.

Operates mixers, ovens, steamers, peelers, grills, and other food preparation equipment. At meal time, sets up steam tables and portions cooked food to the line. This position also cleans the work area to include stoves, refrigerators, and galley on an ongoing basis as things are spilled, splattered, etc.

Follows required sanitation and safe work standards to safely use and clean kitchen food service equipment and dining area.

**TYPE OF POSITION**

<input type="checkbox"/>	Permanent Full-Time	<input checked="" type="checkbox"/>	Permanent Full-Time Seasonal
<input type="checkbox"/>	Permanent Part-Time	<input type="checkbox"/>	Permanent Part-Time Seasonal
<input type="checkbox"/>	Non-Perm Full-Time	<input type="checkbox"/>	Non-Perm Part-Time
<input type="checkbox"/>	Non-Perm Part-time Sporadic	<input type="checkbox"/>	Seasonal