



Culinary Tech, Waterside Cafe

Do you play well with Otters? If so, come join our team. The Wild Center (TWC) is looking for a few new staff members to oversee our farm-to-table cafe. The Culinary Tech assists the Cafe Manager in the day-to-day operations of the Waterside Cafe. The cafe provides essential revenue for the museum's operation, and the staff is expected to provide exceptional customer service. You will be an essential part of the cafe team, working closely with the Cafe Manager to maintain a smoothly operating kitchen.

Essential Duties & Responsibilities:

- Operate kitchen equipment properly
- Attention to quality control and food service safety
- Preparation of menu ingredients
- Help maintain a neat, clean and sanitary work area
- Be a part of an excellent customer service team

Qualifications:

- Minimum age: 16 years old
- Experience in food service a plus
- Must work effectively with visitors and co-workers in a pleasant and courteous manner

Physical Demands:

Must be able to withstand long periods of time on your feet as well as be able to lift up to 35lbs.

Compensation & Benefits

- Pay: \$15.00/hr
- Reciprocal program with various regional attractions
- Complementary family membership to TWC while employed
- The opportunity to work in a LEED certified state-of-the-art facility on a 115-acre site on the Raquette River featuring over 50 species of live exhibit animals
- The Wild Center strives to create an environment where our team thrives both personally and professionally. While life on the job can move at a fast pace, we appreciate the times we can slow down. Whether it's sharing stories over a staff potluck, being wowed by cool science facts, or taking a break during a meeting to view a cute animal - we make time to grow together as a community.

To Apply

Open our [Employment Application](#) or go to www.wildcenter.org/careers to access the job description and application link.

The Wild Center is an Equal Opportunity Employer. We have a strong dedication to diversity in our community and in the people and groups with which we work.