



## Cook Job Description

**DEPARTMENT:** Food + Beverage  
**REPORTS TO:** Sous Chef  
**DATE APPROVED:** 8/26/25

**FLSA STATUS:** Non-Exempt  
**STATUS:** Seasonal  
**APPROVED BY:** Christian Adams

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### POSITION SUMMARY

#### **Step into a culinary role where your passion for food meets the excitement of mountain hospitality!**

As our Cook, you'll be the creative force behind exceptional dining experiences that fuel adventures on and off the slopes. This isn't just about following recipes – you'll craft memorable meals in our dynamic, fast-paced kitchen where precision meets artistry. Every dish you create becomes part of our guests' mountain memories, from energizing breakfast before first tracks to satisfying après-ski meals.

You'll master multiple cooking stations, perfect your plating presentation, and work alongside a dedicated culinary team that values both excellence and fun. We're looking for detail-oriented food enthusiasts who thrive in collaborative environments and bring positive energy to every shift. Ready to turn your culinary skills into an adventure? Weekend and holiday availability opens doors to our busiest, most exciting service periods when the mountain comes alive!

### COMPENSATION

**Join our culinary team and unlock an incredible package that goes far beyond just wages!** At \$21.50 - \$24.10 per hour plus tips, you'll earn competitive compensation while enjoying an extraordinary rewards portfolio.

#### **Your Total Rewards Package Includes:**

- **FREE Season Pass** - Ski and ride all season long at The Summit at Snoqualmie
- **Family Benefits** - Enjoy a complimentary dependent pass or courtesy lift tickets based on your employment status
- **Regional Access** - Experience free skiing privileges at multiple premier ski resorts throughout the region.
- **Boyne Resorts Network** - Access the entire Boyne Resorts portfolio of world-class destinations for your mountain adventures.
- **Resort Perks** - Save significantly on food and retail purchases with exclusive resort discounts.
- **Pro Deal Access** - Unlock steep discounts on top outdoor gear and equipment through our professional purchasing programs.

This isn't just a job – it's your gateway to an active mountain lifestyle with benefits that extend far beyond the kitchen!

### ESSENTIAL DUTIES AND RESPONSIBILITIES

*Whether you're a culinary veteran or passionate newcomer, these core responsibilities offer opportunities to grow your skills while contributing to our exceptional kitchen operations.*

#### **Kitchen Operations & Leadership**

- Lead opening procedures with precision – powering up equipment, establishing sanitation protocols, and organizing kitchen workspace for optimal workflow efficiency.
- Monitor and maintain critical temperature controls across all refrigeration and heating equipment to ensure food safety excellence.
- Master multiple station setups, preparing ingredients and organizing mise en place to Boyne's elevated culinary standards.



### **Culinary Execution & Artistry**

- Execute consistent, high-quality food preparation while building proficiency with professional-grade kitchen equipment including ovens, broilers, grills, and specialty appliances.
- Craft beautifully plated dishes that showcase both technical skill and creative presentation, following established recipes while developing your culinary voice.
- Maintain ingredient integrity through proper labeling, dating, and rotation practices that reflect industry best practices.

### **Team Collaboration & Hospitality**

- Collaborate seamlessly with culinary teammates and front-of-house staff, fostering clear communication that enhances both kitchen efficiency and guest experiences.
- Stock and maintain line stations with the attention to detail that keeps service smooth during peak mountain dining periods.
- Support kitchen cleanliness and organization standards that reflect professional pride and food safety excellence.

### **Operational Excellence**

- Execute closing procedures with thoroughness, including equipment maintenance, deep cleaning, and strategic organization of all kitchen and storage areas.
- Manage inventory receiving and storage using FIFO principles to maintain ingredient quality and minimize waste.
- Handle waste management and sustainability practices that align with our environmental stewardship values.
- Embrace additional responsibilities and special projects that contribute to kitchen innovation and operational success.

### **QUALIFICATIONS**

- Demonstrate effective English communication skills, both verbal and written, when interacting with employees and guests at all levels in a professional, attentive, and service-oriented manner.
- Exhibit strong active listening skills with the ability to understand and address concerns raised by employees and guests.
- Display collaborative teamwork abilities and maintain a professional approach in all interactions.
- Successfully multitask and prioritize departmental responsibilities to meet operational deadlines.
- Approach all guest and team member interactions with enthusiasm, courtesy, and a commitment to exceptional hospitality.
- Obtain and maintain a valid Washington State Food Worker Card prior to employment.
  - For more information please go to this website [Food Worker Card | Washington State Department of Health](#).
  - To get your permit, you can take this online course [Do it Right, Serve it Safe! \(wa.gov\)](#).

### **How You'll Succeed**

At the core, your role is about nurturing connections with people through exceptional hospitality. Composure and an engaging, empathetic communication style will be key to achieving organizational goals. You will consistently promote Boyne Resorts core values of L.E.A.D.S. with all approaches and all undertakings.

To be more specific in this role you will:

1. **Long Term Thinking** -- Develop sustainable culinary practices and build lasting relationships with team members and guests that contribute to our long-term hospitality excellence.
2. **Excellence in Execution** -- Consistently deliver high-quality food preparation and presentation that exceeds guest expectations and maintains our culinary standards.



3. **Attitude is Everything** -- Foster a positive, collaborative kitchen environment that enhances both team morale and the overall guest dining experience.
4. **Develop Great People** -- Mentor fellow team members in culinary techniques and hospitality best practices, contributing to skill development and career growth.
5. **Serve First** -- Prioritize guest satisfaction and team support through exceptional food quality and seamless kitchen operations that enable outstanding hospitality experiences.

#### **EDUCATION and/or EXPERIENCE**

Basic knowledge of methods and procedures related to food service. Three to six months related experience and/or training; or equivalent combination of education and experience. Verbal communication skills in English is essential.

#### **PHYSICAL DEMANDS**

While performing the duties of this job, the employee is regularly required to talk or hear. The employee frequently is required to stand, walk, and sit. The employee is occasionally required to use hands; reach with hands and arms; climb or balance; stoop, kneel, crouch, or crawl; and taste or smell. The employee must regularly lift and/or move up to 10 pounds, frequently lift and/or move up to 25 pounds, and occasionally lift and/or move more than 50 pounds. This includes moving furniture, maintenance duties, and keeping all areas neat, clean, and organized.

#### **Activity Requirements:**

Standing -- Constantly  
Walking -- Frequently  
Bending/Stooping -- Frequently  
Reaching (above shoulders) -- Occasionally  
Pushing/Pulling -- Occasionally  
Climbing -- Rarely  
Use of Hands/Fingers -- Constantly  
Exposure to Temperature Changes -- Constantly  
Awareness of Surroundings -- Often  
Use of PPE (e.g., gloves, slip-resistant shoes) -- Constantly  
Exposure to Hot Surfaces/Sharp Objects -- Constantly

#### **WORK ENVIRONMENT**

While performing the duties of this job, the employee is occasionally exposed to outside weather conditions, and frequently exposed to wet and/or humid conditions, fumes or airborne particles, toxic or caustic chemicals, and extreme heat. The employee is occasionally exposed to risk of electrical shock and can be at risk of burns and cuts. The noise level in the work environment is usually loud.

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

*To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed are representative of the knowledge, skill, and/or ability required. The Summit at Snoqualmie will provide reasonable accommodations to qualified persons with known disabilities to allow an individual to perform the essential functions of his or her job, as required by law. If you believe you require reasonable accommodation you should let your supervisor or human resources representative know as soon as possible.*

#### **Equal Opportunity Employer**



Research shows that women and other underrepresented and historically marginalized groups tend to apply only when they check every box for the qualifications and desired experience in a job posting. If you are reading this and hesitating to apply for that reason, we encourage you to go for it! A true passion and excitement for making an impact is just as important as work experience.

Summit at Snoqualmie is an equal opportunity employer committed to providing equal employment opportunities to all qualified individuals. We affirm the rights of all employees and applicants for employment to be protected from discrimination, harassment, and retaliation based on race, creed, color, national origin, sex, honorably discharged veteran or military status, sexual orientation, gender expression or identity, age, religion, disability, genetic information, marital status, citizenship or immigration status (\*all employees must be authorized to work in the United States), or any other status protected by applicable federal, state, or local law.

We are committed to providing reasonable accommodation to qualified individuals with disabilities and for religious observances in accordance with applicable law. Please contact [summithr@summiti90.com](mailto:summithr@summiti90.com) to request accommodations during the application process.