



Cook Position

Overview

The Pocono Environmental Education Center (PEEC) is seeking reliable, team-oriented Cooks to join our dining hall staff. This role supports food service for a wide range of guests, including school groups, campers, and adult participants attending workshops, conferences, and retreats.

Responsibilities

- Prepare, cook, and serve meals according to assigned shifts, ensuring food is ready on time and meets quality standards.
- Complete all related kitchen duties within scheduled shifts, including prep work, meal service, and full kitchen cleanup.
- Maintain cleanliness and organization of kitchen and dining hall areas in accordance with food safety standards.
- Support overall kitchen operations and assist other staff as needed, including during high-volume service periods.
- Take responsibility for kitchen operations and staff coverage when the manager is not present.
- Demonstrate professional behavior, strong teamwork, and a positive attitude in a fast-paced environment.
- Provide excellent customer service to all guests and program participants.
- Show initiative and the ability to work independently without constant supervision.
- Safely handle physical demands of the role, including standing for long periods and lifting up to 50 lbs.

Qualifications

- Prior kitchen or cooking experience is required.
- Strong understanding of food preparation, kitchen safety, and sanitation practices.
- Ability to work effectively both independently and as part of a team.
- Experience accommodating dietary restrictions is preferred.
- ServSafe certification is a plus but not required.
- Reliable, self-motivated, and able to maintain a positive, guest-focused attitude.

Job Type: Seasonal / Part-time (with potential full-time during peak season)

Pay: \$17.00 per hour

Expected Hours:

- Peak season (April–November): 35–40 hours per week
- Off-season: ~20 hours per week (varies based on need and performance)

