Glacier Institute Field Camp
Chef

Finding the right seasonal employment is a daunting task. You want to find a position that fulfills your goals, drives your career forward, and leaves you energized instead of drained. You risk wasting valuable time with a job that isn’t fulfilling. We are seeking an individual that shares our mission to use education as the tool to connect people to the natural world. “You won’t save what you don’t love and you can’t love what you don’t know.” - Jacques Cousteau.

Our Field Camp site serves both youth and adult participants through our catalog courses and custom programs. We are an all-inclusive site, which means we provide lodging, meals, and transportation for most of our participants. Field Camp is located within Glacier National Park through the West Glacier entrance. Our campus is made up of sixteen buildings including a library/office, bathhouse, kitchen, classroom, staff cabins as well as student cabins. Some of our buildings are repurposed historic national park buildings and others are of more recent construction.

Job Summary:
The Field Camp Chef is in charge of providing all program meals for participants and staff during educational programs held at the Glacier Institute Field Camp within Glacier National Park. The Chef’s responsibilities vary from preparing meals for up to 32 people to traveling into town to purchase materials and ingredients. The Chef will also have the opportunity to learn from expert naturalists during our catalogue courses and have support from other Field Camp staff when needed.

Start Date: May 3, 2021  End Date: October 1, 2021
*there is some slight flexibility in these dates, specific details will be discussed during the interview process

Compensation:
- On-site housing provided
- $2000/month stipend with the possibility of receiving tips from custom groups
- 2021 employee entrance pass into Glacier and Waterton National Parks.
- Friends and family discounts for all Glacier Institute courses (subject to availability).
- Participation in expert-led Glacier Institute catalog course as space/time permits.
- Professional development as a chef and more!
- Guaranteed weekends off
- Guaranteed private housing (with shared bath house)

Responsibilities:
- Report to Field Camp Program Director or Assistant Program Director in coordinating logistics and preparation for daily meals, including food procurement, transportation, and materials needed for all staff and residential groups.
- Maintain a safe working environment
- Adhere to food safety protocols regarding storage, preparation, allergens, etc.
- Safely operate GI vehicles to transport food deliveries down rough dirt roads and along highway corridors.

The Glacier Institute
• 320 Nucleus Ave • P.O. Box 1444 • Columbia Falls, MT 59912 •
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- Coordinate with the Field Camp Program Director and Assistant Director to create and update a cleaning schedule with Field Camp staff.
- Provide quality customer service to all Field Camp guests.
- Represent the Glacier Institute and its mission and goals.
- All other duties as assigned.

**Minimum Qualifications:**
- A Bachelor's degree OR equivalent experience with a thorough knowledge of Culinary Arts
- Current Montana ServSafe certification, or the ability to obtain prior to start date
- One season experience cooking for a large group in a camp setting.
- Self-motivated, able to work efficiently with little supervision and committed to high quality work.
- Valid driver’s license with an excellent driving record to be insurable under The Glacier Institute automobile insurance policy.
- Ability to live on-site and in a small community with other employees.
- Experience operating vehicles in off-road conditions (4x4 experience not required).
- Ability to adhere to current safety protocol regarding COVID-19

**What to Expect:**
- The average age of our staff is around 22-26 years old with very diverse backgrounds and personalities.
- Field Camp infrastructure is best described as rustic. However, we do have many modern amenities. All of our buildings have functioning electricity, each cabin is equipped with a plug-in space heater, we are also equipped with limited wi-fi. We have running water in our bath house and kitchen.
- Because we all work, live, and recreate together in a remote setting, a strong bond quickly forms between staff. You will leave here with lifelong friends and connections.
- As a staff, we will work early on to establish healthy communication and teamwork practices so we can all enjoy a positive, fun, and productive season! People (staff and students) will have different beliefs and habits than each other, and to be a successful member of our staff you must be respectful of diversity, empathetic, and open-minded.
- We work hard in exchange for unbelievable access to some of the wildest, most rugged, and most scenic landscapes in the U.S. Many past staff members have enjoyed mountaineering, backpacking, fly fishing, rafting/canoeing/kayaking, mushroom collecting, skiing (there’s snow year-round!), wildlife photography, catching a glimpse at the Northern Lights, and so much more.

The Glacier Institute provides equal employment opportunities to all individuals regardless of their race, color, creed, religion, gender, sexual orientation, national origin, disability, veteran status or any other characteristic protected by federal, state or local law.

The Glacier Institute is a private 501(c)(3) nonprofit organization.

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TO APPLY! If this position sounds like the right fit, please submit a resume, 3 reference contacts, and a cover letter to careers@glacierinstitute.org and include the title of the position(s) you are applying for in your cover letter and subject line of your email. We look forward to reviewing your material!