



**Job Description:** Lunch Chef  
10:00 am- 3:00 pm 3-5 days/week

### Summary

*Taste of Deishú* is a tribally-owned and managed restaurant and event space in Haines (Tlingit: Deishú), Alaska. We seek an experienced Short Order Lunch Chef for the summer 2025 Season (May-October). The lunch menu will be brief with a few staple items and room for the Lunch Chef to contribute weekly specials to the menu. The ideal candidate will have professional cooking experience, a love of locally sourced foods, and enjoys working on a team.

### Responsibilities

- Preps food for 12:00 Lunch; heats up soup pots, fryers, and makes sure the quick bar is stocked
- Cooks a hot and fast lunch with love and respect
- Helps prepare grab-and-go menu items during slow service
- Helps create Weekly Specials
- Communicates needs with management and staff and helps maintain a supply inventory
- Helps train Apprentice Chef. This includes following standardized recipes and learning all other Lunch Chef duties. The long-term goal is that the Apprentice Chef could stand-in as Lunch Chef after fully trained
- At the end of shift, cleans up kitchen
- Maintains a professional and positive work environment
- Adheres to relevant state, local and federal food sanitation codes and best practices

### Skills and Qualifications

- Experience cooking professionally
- Willingness to learn and potentially teach others skill gained through this position.
- Effective working autonomously as well as part of a team
- Willingness to work flexible hours
- Comfortable standing on feet for up to eight hours and lifting 50+ pounds
- Has current Alaska Food Handlers Card and follows Alaska DEC rules and regulations regarding food safety.

### Compensation

- Part Time (20 hours per week); competitive wage

To apply, please visit the CIA office or visit [www.chilkoot-nsn.gov](http://www.chilkoot-nsn.gov) and email a completed application to [tasteofdeishu@chilkoot-nsn.gov](mailto:tasteofdeishu@chilkoot-nsn.gov)