



SAVORY COOK

Help Us Feed Big Sky, One Fresh Meal at a Time

Big Sky, Montana | Full-Time, Non-exempt | Reports to: Central Kitchen Manager

The Moose Crew strives to create a positive experience for all of our customers and vendors, as well as a positive and fun working environment for our staff.

We are looking for a dependable, detail-oriented Savory Cook to prepare high-quality soups, salads, entrées, and other prepared foods for the Hungry Moose. This role is all about efficient production, consistency, food safety, and teamwork.

If you enjoy preparing fresh food, take pride in quality and organization, and can keep things moving in a fast-paced kitchen, we want to talk to you.

THE ROLE: SAVORY PRODUCTION

The Savory Cook works closely with the Central Kitchen, deli, and prep teams to keep fresh, consistent food moving to both Hungry Moose locations.

- Prepare soups, salads, entrées, and other savory items according to recipes, prep lists, and production schedules.
- Follow standardized recipes and presentation guidelines to maintain consistency and quality.
- Slice meats, cheeses, and vegetables; prepare eggs, potatoes, and other ingredients, including safe operation of an industrial slicer.
- Label, date, stock, rotate, and store ingredients and finished products according to food safety standards.
- Execute special orders accurately and efficiently.

QUALITY, SAFETY & CLEANLINESS

- Maintain compliance with food safety, sanitation, and Health Department regulations.
- Complete and maintain required Food Handler Safety Certification.
- Follow store policies, safety procedures, and security measures.
- Help keep work areas clean and functional, including dishes, trash removal, composting, and recycling.

TEAMWORK & DAILY OPERATIONS

- Communicate clearly and professionally with coworkers and departments.
- Support cross-utilization of products between Town Center and Mountain locations as needed.
- Follow daily prep lists and complete projects accurately and efficiently with minimal supervision.
- Assist with ordering food, ingredients, and supplies as directed.
- Contribute ideas for recipe development, menu changes, and seasonal adjustments with attention to cost effectiveness.

- Support recipe and presentation standardization.
- Maintain reliable and consistent attendance.
- Rotate through cashier duties as required and maintain Alcohol Serving Safety Certification.
- Attend and participate in department and storewide meetings and trainings.

WHO WE ARE LOOKING FOR

- **Dependable** — shows up consistently and follows through on daily production needs.
- **Detail-oriented** — takes pride in food quality, consistency, labeling, storage, and kitchen organization.
- **Efficient & organized** — prioritizes tasks and keeps production moving in a fast-paced environment.
- **Positive & team-oriented** — works respectfully with others and is willing to step in where needed.
- **Flexible & adaptable** — responds well to changing priorities and production needs.
- **A problem solver** — works independently when appropriate and addresses issues that need attention.
- **A clear communicator** — contributes to a respectful, collaborative workplace.

EXPERIENCE & PERFORMANCE REQUIREMENTS

- Previous experience in a kitchen, deli, or food preparation environment.
- Demonstrated experience following recipes, prep lists, and food safety procedures.
- Familiarity with basic kitchen equipment and food prep tools.
- Ability to work a flexible schedule, including mornings, weekends, and holidays.
- Ability to complete required food safety and alcohol service certifications.
- Experience preparing soups, salads, or hot foods in a retail or commissary kitchen is preferred.
- Familiarity with batch cooking or production kitchens is preferred.

PHYSICAL REQUIREMENTS

- Ability to perform the essential functions of the job with or without reasonable accommodation.
- Ability to work in a food service and kitchen environment with varying noise levels and activity.
- Sufficient visual acuity to safely perform food preparation tasks, including reading recipes, labels, production lists, and equipment displays, identifying food quality and presentation standards, and operating kitchen equipment safely.
- Prolonged periods of standing, walking, and moving throughout prep and kitchen areas.
- Ability to use standard kitchen and business equipment safely.
- Ability to occasionally lift, carry, push, or pull food, supplies, equipment, or carts, generally up to 50 pounds.
- Ability to move between work areas and storage spaces, including coolers and freezers.
- Exposure to temperature variations typical of kitchen environments.

This job description is not intended to be an exhaustive list of all duties, responsibilities, or qualifications associated with the position and may be adjusted as operational needs develop.

To Apply:

Please send your **resume and cover letter** to hr@hungrymoose.com.

In your cover letter, tell us a little about **why you're interested in the role**, **what relevant experience or strengths you would bring**, and **why this role feels like a good fit for you**.