



Job Title: Cook Organization: Troopers Drum and Bugle Corps

Location: Nationwide Summer Tour

Job Type: Seasonal

About Troopers Drum and Bugle Corps: Troopers Drum and Bugle Corps is a renowned organization dedicated to fostering excellence in the performing arts. With a history dating back to 1958, the corps is committed to providing young musicians with a transformative and enriching experience. We are seeking a skilled and passionate Cook to join our food services team during the summer tour.

Position Overview: The Cook at the Troopers Drum and Bugle Corps is responsible for preparing and serving nutritious and delicious meals for up to 220 of our talented performers and staff while on the summer tour. Reporting to the Food Services Supervisor, you will play a pivotal role in ensuring that corps members are well-nourished and energized for their demanding schedule.

Key Responsibilities:

1. **Meal Preparation:**
 - Prepare daily meals that meet the nutritional needs of corps members, taking into consideration dietary restrictions and preferences.
 - Plan menus that balance variety, quality, and nutritional value.
2. **Food Safety:**
 - Adhere to all food safety and hygiene standards to maintain a clean and safe kitchen environment.
 - Monitor and maintain proper storage, handling, and disposal of food items.
3. **Inventory Management:**
 - Keep track of food inventory, order supplies, and manage the budget for the kitchen.
 - Minimize waste and ensure efficient use of resources.
4. **Collaboration:**
 - Work closely with the Food Services Supervisor to ensure meals are served on schedule and meet the dietary requirements of corps members.
 - Communicate effectively with the food services team to coordinate meal planning and service.
5. **Quality Control:**
 - Maintain high standards of food quality and presentation.
 - Address any issues or concerns related to food quality or service promptly.
6. **Adaptability:**
 - Be prepared to adjust meal plans and schedules to accommodate the ever-changing needs of the corps during the tour.

**Qualifications:**

- Previous experience as a cook or chef, preferably in a commercial or institutional setting.
- Knowledge of food safety and sanitation regulations.
- Strong culinary skills and the ability to plan and prepare nutritious meals for a large group.
- Excellent organizational and time management abilities.
- Flexibility and adaptability to work in a dynamic and fast-paced environment.

Benefits:

- Accommodation and meals provided during the tour.
- The opportunity to work with a dynamic and talented team in a highly respected organization.
- The chance to make a positive impact on the lives of young performers through quality nutrition.

If you are a skilled cook with a passion for providing nutritious and delicious meals to support the well-being of talented musicians and performers, we encourage you to apply for the Cook position at the Troopers Drum and Bugle Corps. Join us in providing an exceptional culinary experience for our members and helping them achieve their full potential in a nurturing and well-fed environment.

To apply, please submit your resume and a cover letter detailing your relevant experience and qualifications to the Corps Director at director@troopersdrumcorps.org.