

Wednesday Dinner Cook
The Wilson Center for Spiritual Exploration & Multifaith Dialogue,
University of Maine, Orono

The Wednesday Dinner Cook's primary responsibilities are to prepare the meals for our weekly community dinner at 6 pm, under the supervision of the Director. The hours for this position are approximately 6 hours/week and most, if not all hours, will take place on Wednesdays. All of the Wilson Center Wednesday Dinners are vegetarian, with vegan and gluten-free options available.

Duties will include:

- Prepare dinner on Wednesday evenings when there is a dinner event (approximately 14 Wednesdays in the semester)
- Clean up after Wednesday dinner events (cleaning dishes, packing leftovers, cleaning surfaces, taking out trash, etc.)
- Assure that stored food is labeled correctly and, if applicable, keep track of common allergens in the foods
- Maintain a clean and organized kitchen/serving area on Wednesdays
- Shop for each week's groceries, if possible (other arrangements can be made if not)
- Maintain an atmosphere of professionalism in the Center

Wednesday Dinners at The Wilson Center take place from 6-8pm. It is crucial that the Wednesday Dinner Cook is responsible and reliable, as these dinners have a long and valued history at the Wilson Center.

Interested candidates should submit a resume and cover letter explaining their interest in the position, along with at least two references. Special consideration will be given to those who are familiar with and supportive of the mission of the Wilson Center.

Starts January 23, 2019 and goes through May 1, 2019
\$11-12/hr depending on experience

Contact: Rebecca Liberty, Wilson Center Director, rebecca.liberty@maine.edu
<http://umaine.edu/wilsoncenter>