



Cook Position

Job Description:

Inland Seas Education Association is looking for someone with a positive attitude to fill the position of Ships Cook for the 2024 season aboard the schooner *Inland Seas* and schooner *Alliance*. This is a full-time seasonal position, starting in the beginning of June through October 1st, 2024. The cook may live aboard the vessel if desired. This position may be job-shared by two or more people. This position is an opportunity to work with a great group of people while voyaging in a beautiful part of the county.

Inland Seas Education Association fosters a positive, safe and inclusive culture. We seek team members who can create a great work environment for people of all backgrounds so that our busy season is fun and enjoyable.

To apply for the Cook position please email your resume and cover letter to Capt. Ben Hale at bhale@schoolship.org.

Program & Itinerary:

Inland Seas Education Association operates two schooners based in northern Michigan that travel the Great Lakes. We do overnight voyaging programs with up to 10 students plus crew and day programs with up to 35 students plus crew. Our vessels are used for collecting research data and teaching Great Lakes topics to students of all ages. It is the mission of Inland Seas Education Association to enhance public understanding and stewardship of the Great Lakes through hands-on shipboard and onshore educational programs for children and adults.

Responsibilities:

The cook is required to manage the galley and plan and prepare healthy meals for up to 15 people during overnight trips and up to 45 people during day programs. The cook is responsible for the cleanliness of the galley and shipboard sanitation, and also assists with deck duties as needed.

Qualifications/Experience:

Applicants must have at least one year of food preparation for groups. Experience aboard commercial sailing vessels is preferred.



Inland Seas

EDUCATION ASSOCIATION

Applicants must be able to:

- Work well with youth, adults, and as a team with professional staff
- Communicate effectively
- Be organized
- Plan, shop for, and prepare healthy meals
- Coordinate meal times with ship schedule and serve meals on time
- Ensure food is prepared to government and ISEA standards
- Maintains sanitation to government and ISEA standards
- Ensures special diet requirements can be accommodated on board as necessary (with prior arrangement)
- Be budget-conscious
- Lift equipment of 40 lbs. and haul lines
- Travel (on the schooner) 1–10 days at a time
- Work weekends and evenings as needed
- Work in turbulent waters and challenging weather conditions
- Pass Criminal Background Check and DOT pre-employment drug test

Compensation: \$150 Day