

P.O. Box 230, 249 White Mountain Mescalero, New Mexico 88340 Phone: (575)464-4431 Fax (575) 464-0053



2025/2026 VACANCY

Posted 07/23/2025

Cook

Responsibilities:

- ➤ Follow schedule 5:30 am to 2:30 pm, Monday-Thursday.
- Arrives ready to work, in uniform which includes clean clothes, non-slip shoes, hair net and apron.
- Assists in the preparation of food products that follow a prescribed menu efficiently and meeting set time limits.
- > Practices HACCP procedures such as ensuring food reaches proper temperature.
- > Follows procedures that ensure proper sanitation conditions in food preparation and storage FIFO.
- > Supervises the serving line of students as well as the dining hall per safety guidelines.
- > Assists in the serving of food to students/staff and ensures that they are all served appropriate amounts.
- ➤ Maintains a trash and garbage collection area, breaks down all cardboard boxes and disposes of them properly.
- > Reports any food/ beverage not of usable quality to Supervisor(s) before discarding
- > Operates kitchen equipment in the assigned station.
- > Inspects freshness, expirations dates and temperatures of all products.
- ➤ Keeps a cleaned and sanitized work area as well as other counters, tables, floors and storage areas in the kitchen daily.
- ➤ Utilizes dishwasher and 3-compartment sink daily, removes dishes, pots, pans and utensils and assists in all the cleaning procedures.
- > Assists in receiving and putting away deliveries weekly.
- > Duties/assignments may change to meet the needs of the school due to unforeseen circumstances
- > Adheres to all regulatory, departmental and casino policies and procedures
- > Performs other duties as assigned by the Food Service Director.

Key Relationships:

- ➤ Position reports to the Food Service Director
- ➤ Works and interacts daily with all school food service personnel
- ➤ Will, on occasion, meet and interact with outside vendors and suppliers of food products, suppliers and equipment.
- ➤ Will occasionally interact with other school personnel on matters pertinent to the school's food service program.

Minimum Qualifications:

- ➤ Minimum of a high school diploma or GED is required.
- Must have a food handler's certification and renew annually.
- > Has previous experience and demonstrates competence and aptitude in production cooking.

- ➤ Must be able to lift at least 50 pounds
- ➤ Must have reliable transportation
- > Knowledge of the Mescalero Apache people and their culture
- Must be able to pass a background check prior to employment
- ➤ Will be required to pass drug test upon employment, then randomly selected
- ➤ Within the scope of Indian preference, all candidates will receive consideration without regard to race, color, sex, national origin or other non-merit factors

Term of Employment:

➤ Nine-month contract

Working Conditions:

- ➤ Position requires a lot of standing, walking and lifting on a daily basis.
- ➤ Works around temperatures that may be unusually hot/warm.
- ➤ Is expected to work cooperatively and as a team with others in the department.
- Requires worker to be on the job much earlier in the day than most other employees of the school.

Applications will be accepted until 3:30p.m. on Wednesday, August 6, 2025.

> Selection for employment will be based on the Mescalero Apache Tribal Ordinance 06-02.

Applications available at the MAS Administration or on our website: maschiefs.org