



Doyon Family of Companies Career Pathways that Lead to Careers in . . .

FOOD SERVICE

	High School Preparation	Skill Sets	Education	Vocational Training	Certificates	Related Experience	Other Requirements	Future Opportunities
Kitchen Helper	<ul style="list-style-type: none"> •General High School Curriculum •Food and Nutrition classes •Food Service classes •Culinary Arts classes 	<ul style="list-style-type: none"> •Good communication and interpersonal skills •Strong client/customer service skills •Follow oral and written instructions •Prioritize •Effectively work independently and as part of a team 	<ul style="list-style-type: none"> •High school diploma or equivalent 		<ul style="list-style-type: none"> •State of Alaska Food Safety Card 	<ul style="list-style-type: none"> •Previous remote site experience (preferred) 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass physical requirements •Provide a resume 	<ul style="list-style-type: none"> •Advance to Cook Assistant
Bull Cook (Kitchen Helper/ House-keeping)	<ul style="list-style-type: none"> •General High School Curriculum •Food and Nutrition classes •Food Service classes •Culinary Arts classes. •Physical Education 	<ul style="list-style-type: none"> •Good communication and interpersonal skills •Strong client/customer service skills •Follow oral and written instructions •Prioritize •Effectively work independently and as part of a team 	<ul style="list-style-type: none"> •High school diploma or equivalent 		<ul style="list-style-type: none"> •State of Alaska Food Safety Card 	<ul style="list-style-type: none"> •Previous remote site experience (preferred) 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass physical requirements •Provide a resume 	<ul style="list-style-type: none"> •Advance to Cook Assistant


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Cook Assistant	<ul style="list-style-type: none"> •General High School Curriculum •Food and Nutrition classes •Food Service classes •Culinary Arts classes 	<ul style="list-style-type: none"> •Good communication and interpersonal skills •Strong client service skills •Follow oral and written instructions •Prioritize •Effectively work independently and as part of a team •Proven computer skills (Microsoft Word, Excel, and Outlook) 	<ul style="list-style-type: none"> •High school diploma or equivalent 	<ul style="list-style-type: none"> •Culinary training from an accredited culinary institute is helpful. 		<ul style="list-style-type: none"> •Two years Prep Cook or Line Cook experience is helpful. 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass physical requirements •Provide a resume 	<ul style="list-style-type: none"> •Advance to Cook or Head Cook


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<p>Baker</p>	<ul style="list-style-type: none"> •General High School Curriculum •Chemistry classes •Culinary Arts classes •Food and Nutrition classes •Food Service classes 	<ul style="list-style-type: none"> •Effectively communicate with all co-workers and supervisory staff •Reason and problem solve •Use Math and Science •Good organizational and supervisory skills •Effectively work independently and as part of a team •Client service skills •Computer skills (Microsoft Word, Excel, and Outlook) 	<ul style="list-style-type: none"> •High school diploma or equivalent •Two-year Associate's degree or equivalent in culinary (preferred) 	<ul style="list-style-type: none"> •Culinary training from an accredited culinary institute; or Management experience in high volume institutional type operations (preferred) 	<ul style="list-style-type: none"> •State of Alaska Food Handlers Card •ServSave Certificate •Certified Professional Food Manager (preferred) •Valid driver's license (preferred) 	<ul style="list-style-type: none"> •Two years experience in quantity baking (from scratch) and quantity food production •One to two years supervisory experience (preferred) •Previous remote site experience (preferred) 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass physical requirements •Provide a resume 	<ul style="list-style-type: none"> •Advance to Head Cook


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<p>Cook</p>	<ul style="list-style-type: none"> •General High School Curriculum •Culinary Arts classes •Computer Applications classes •Food and Nutrition classes •Food Service classes 	<ul style="list-style-type: none"> •Effectively communicate with all co-workers and supervisory staff •Use Math •Good organizational and supervisory skills •Effectively work independently and as part of a team •Computer skills (Microsoft Word, Excel, and Outlook) 	<ul style="list-style-type: none"> •High school diploma or equivalent •Two-year Associate's degree or equivalent (preferred) 	<ul style="list-style-type: none"> •Culinary training from an accredited culinary institute; or Management experience in high volume institutional type operations (preferred) 	<ul style="list-style-type: none"> •Valid State of Alaska driver's licence with safe driving record •ServSafe Certificate (required or ability to obtain) 	<ul style="list-style-type: none"> •Two years experience in quantity (forty meals plus) food production •Previous remote site experience (preferred) 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass a physical exam •Provide a resume 	<ul style="list-style-type: none"> •Advance to Head Cook


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Head Cook	<ul style="list-style-type: none"> •General High School Curriculum •Culinary Arts classes •Computer Applications classes •Food and Nutrition classes •Food Service classes 	<ul style="list-style-type: none"> •Effectively communicate with all co-workers and supervisory staff •Use Math •Good organizational and supervisory skills •Effectively work independently and as part of a team •Computer skills (Microsoft Word, Excel, and Outlook) 	<ul style="list-style-type: none"> •High school diploma or equivalent •Two-year Associate's degree or equivalent (preferred) 	<ul style="list-style-type: none"> •Culinary training from an accredited culinary institute; or Management experience in high volume institutional type operations (preferred) 	<ul style="list-style-type: none"> •Valid State of Alaska driver's licence with safe driving record •ServSafe Certificate (required or ability to obtain) •Certified Professional Food Manager (preferred) 	<ul style="list-style-type: none"> •Two to three years supervisory experience (five years preferred) •Five years experience in quantity (forty meals plus) food production •Previous remote site experience (preferred) 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass a physical exam •Provide a resume 	<ul style="list-style-type: none"> •Advance to Camp Manager

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<p>Camp Manager</p>	<ul style="list-style-type: none"> •General High School Curriculum •Culinary Arts classes •Computer Applications classes •Food and Nutrition classes •Food Service classes 	<ul style="list-style-type: none"> •Effectively communicate with all co-workers and supervisory staff •Excellent oral and written communication skills •Use Math •Good organizational and supervisory skills •Effectively work independently and as part of a team •Strong client/employee relations skills •Strong leadership skills •Computer skills (Microsoft Word, Excel and Outlook) 	<ul style="list-style-type: none"> •High school diploma or equivalent •College degree in related field (preferred) 	<ul style="list-style-type: none"> •Culinary training from an accredited Culinary Institute; or Management experience in high volume institutional type operations (preferred) 	<ul style="list-style-type: none"> •Valid driver's licence with clean driving record •Certified Professional Food Manager 	<ul style="list-style-type: none"> •Ten years supervisory experience •Five years experience in quantity food production •Previous remote site experience (preferred) 	<ul style="list-style-type: none"> •Pass a drug test •Pass a background check •Pass physical requirements •Provide a resume 	<ul style="list-style-type: none"> •Advance to Operations Director or Vice President of Administration and Facility Services