

Washington
STATE FAIR
EVENT CENTER

Job Title: Culinary Arts Superintendent

Reports to: Competitive Exhibits Department

Terms: Part-time (May- September); Non-exempt, Non-benefited

Wage Range: \$20.00 - \$20.00 per hour

Hours/Week: Up to 325 hours per year

Department: Culinary Arts

Revision Date: March 2026

Summary: The Washington State Fair Event Center is seeking an organized and detail-oriented individual to serve as the Culinary Arts Superintendent at the Washington State Fair. This seasonal position is responsible for overseeing all food-based competitive and educational exhibits, including preserved foods, baked goods, specialty contests, and culinary demonstrations. The ideal candidate will demonstrate strong knowledge of food preparation standards, competition coordination, and exhibit presentation, while ensuring compliance with Fair policies and food safety guidelines.

Responsibilities:

- Serve as a collaborative liaison between the Culinary Arts Department and WSFEC Administration (Competitive Exhibits Department).
- Submit all departmental documentation in a timely manner, including work orders, supply requests, schedules, and required reports including those in the red book.
- Coordinate intake, judging, display, monitoring, and release of all culinary entries.
- Coordinate judge recruitment, selection, scheduling, and required paperwork for culinary divisions and contests.
- Ensure culinary exhibits are properly displayed, monitored, and maintained throughout Fairtime, including removal of items when quality or safety standards are not met.
- Maintain a working knowledge of foodborne illness prevention, safe food handling practices, and approved canning and preserving methods to ensure all entries meet established food safety standards and Fair guidelines.
- Recruit, train, and supervise seasonal and demonstration staff supporting Culinary Arts operations.
- Provide leadership and direction to the coordinators.
- Assist with department setup, contest flow, demonstrations, and teardown including placement of displays and cases.
- Provide feedback and recommendations for culinary competition guide updates and program improvements.
- Immediately report incidents, safety concerns, or food quality issues to Fair Administration.
- Maintain accurate records of entries, judging results, awards, and participation metrics.
- Cultivate relationships with community partners, sponsors, and culinary professionals to support current and future programming.
- Maintain a thorough understanding of Culinary Arts competition guide divisions, classes, rules, and timelines.

Competency:

Strong interpersonal skills are necessary. Ability to work with a variety of people from varying backgrounds and experience. Must have the ability to meet deadlines, be organized in record keeping, and maintain flexibility adapting to address unforeseen changes.

Education/Experience:

A background in culinary arts, food science, hospitality, nutrition, or a related field is preferred. Candidates should have 2–4 years of experience coordinating food-based exhibits, competitions, culinary programs, or similar fair, festival, or educational operations. Experience working with judging standards, recipes, food safety considerations, and public-facing exhibits is highly desirable.

Work Environment:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The noise level in the work environment is usually moderate.

Physical Demands:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The employee must occasionally lift and/or move up to 25 pounds. While performing the duties of this job, the employee is regularly required to stand, walk, reach with hands and arms and stoop, kneel, crouch, or crawl.

During peak activity times, extra daily hours and periods with no days off may be required.

How to Apply

Please email cover letter and resume to paiger@thefair.com. Job posting will remain open until the position is filled.