



Culinary Arts Program Coordinator and Chef

Contract Position: July – December 2011

Priority Deadline: June 1, 2011

Position Open Until Filled

Background

Pie Ranch is a sustainable food system education and advocacy organization that inspires and creates a new generation of farmers, educators, entrepreneurs, and advocates with the knowledge and the skills to work together to build a healthy, sustainable, and inclusive food system. For more information on the organization, see www.pieranch.org.

Since 2005, Pie Ranch has worked with San Francisco youth around food & farming, providing repeat visits to Pie Ranch and engaging youth back in the classroom. We are excited to now be strengthening our educational efforts around culinary and nutrition education with this contract position. The CAP Coordinator and Chef will be responsible for providing culinary and nutrition education to our youth and public program participants. This position oversees the upkeep, maintenance and organization of our outdoor kitchen as well as designs and prepares seasonal meals at the farm that are in line with the Pie Ranch's values.

KEY JOB RESPONSIBILITIES

- Design and prepare all meals for program participants and events using farm fresh produce. Meals should be in line with Pie Ranch's values of using ingredients that are accessible, affordable, delicious, nutritious, organic and local.
- Serve as the direct supervisor of kitchen organization and implement all associated systems.
- Stock and supply kitchen with all necessary items on a regular basis.
- Prepare educational lessons that enhance the cooking experience of participants and reinforce concepts around food justice, nutrition and culinary arts education.
- Work with the Pie Ranch's education and farm teams to create menus and lesson plans that meet each program's unique needs.
- Create and maintain CAP budget, tracking and monitoring revenue and expenditures.

KNOWLEDGE, SKILLS, and ABILITIES

Required:

- A minimum of 3-5 years experience cooking for large groups
- A minimum of 2-3 years experience working with youth of diverse backgrounds in culinary arts, nutrition or related field.
- Youth leadership development experience and skills
- Strong organizational, coordination, and collaboration skills
- Knowledge, passion and familiarity with local, organic, and seasonal produce
- Ability to prepare cuisine that is culturally diverse, original and appealing to young people
- Friendliness, approachability and enthusiasm for working with other people, especially high school age youth

- Proficiency with Word and Excel
- Scheduling flexibility, and availability to work Thursdays, Fridays, and weekends

Desired:

- Commitment to personal health and interest in cooking and nutrition
- Experience in sustainable food systems/food justice work
- Bilingual - English and Spanish
- Residence in proximity to the farm
- BA or BS from 4-year college in environmental sciences, education, or related field, plus one year of experience working in experiential education, youth leadership development, or other relevant field; OR
- AA 2-year college, plus two years of experience working in experiential education, youth leadership development, or other relevant field.

WORK-SPECIFIC REQUIREMENTS:

- Ability to lift up to 50 pounds and participate physically in kitchen work.
- Access to computer for work-product development and for communication with colleagues and collaborators.
- Ability to drive and access to a vehicle for travel to and from farm, and for supply runs.

OTHER REQUIREMENTS:

- Valid California Driver's License
- Criminal background checks required

HOURS:

This is a part-time position located at Pie Ranch's farm in Pescadero, CA, with anticipated weekly average of 10-15 hours/week. Program days will typically fall on Thursdays, Fridays, and weekend days. The position will be from July – December 2011, with the possible extension of the position into the next calendar year. Anticipated start date of July 12, 2011.

COMPENSATION:

The hourly rate for this position will be \$18-21/hour, dependent on experience.

APPLICATION: Interested and qualified candidates should provide:

- Cover letter describing your interest and qualifications in this position.
- Resume
- Sample menu plan for 30 high-school students

Please submit the requirements outlined above to Debbie Harris, San Mateo County Youth Educator by e-mail at debbie@pieranch.org. No phone calls, please.

Applicants only. Recruiters, please don't contact this job poster.

PIE RANCH is committed to providing equal opportunity employment opportunities to candidates and employees without regard to race, religion, creed, age, sex, sexual orientation, or national origin citizenship. PIE RANCH encourages women and minorities to apply for employment opportunities.