

Farm Cook (Seasonal: April - October)

Job Description

Red Gate Farm seeks a responsible, kind, hardworking, and enthusiastic individual to cook meals for our farm programs and staff. A successful applicant will make meals that highlight our farm products, is willing to include students and volunteers in the kitchen, and can maintain a clean and professional kitchen.

Farm Values

Employees are expected to embody the farm's core values:

- Being kind
- Being respectful
- Giving your all
- Having fun and trying new things

Qualifications & Abilities

- Experience cooking for large groups (30-120 people)
- Experience working with children
- Punctual and and organized
- Community oriented and able to work in busy social settings
- Self-starter and able to take initiative
- food service experience preferred (but not required)

Specific Responsibilities

- Mentor and be a positive role model for students.
- Menu planning and food shopping for programs/events and on-site staff
- Preparing nutritious and balanced meals for programs and staff
- Washing dishes and other cleaning operations
- Maintaining clean and code compliant kitchen and food storage areas
- Supervising and managing kitchen staff and volunteers
- Participate in evaluation of programs.
- Work cooperatively and closely with Farm Staff.
- Submit plans and reports to the Farm Director as needed.
- Other duties and farm work as required.

Additional Requirements

• Must be able to work in an outdoor setting, including moderate hiking, running, climbing and lifting moderately heavy items (40lbs).

Compensation and Benefits

Hourly wage of \$18 - \$22 based on experience.