



JOB ANNOUNCEMENT

Chef Educator

Pescadero, CA

Application Deadline: March 15th, 2018

Pie Ranch is a working organic farm, an education center and an organization building partnerships for a healthy and just food system. We envision a world where:

- All people know and value where their food comes from.
- Farmers have access to land and capital to build farms directly linked to local residents, businesses, and schools.
- Agricultural lands are preserved and enhanced for generations to come.

For more information on the organization, see <http://www.pieranch.org/>

Since 2005, Pie Ranch has worked with youth around food and farming, providing repeat visits to Pie Ranch and engaging youth back in the classroom. We are excited to be strengthening our educational efforts around culinary and nutrition education with this part time position.

About this position:

The Chef Educator will be responsible for providing culinary and nutrition education to our youth and public education program participants as well as provide healthy meals to our staff periodically. This position oversees the upkeep, maintenance, and organization of the outdoor kitchen. The Chef Educator designs and prepares seasonal meals at the farm that are in line with 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, culturally-relevant, 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 Pie Ranch's educational program and farm teams to create menus and lesson plans that meet each program's unique needs. Including meal planning and curriculum planning for our 5 week-intensive HomeSlice Summer Internship for approx. 10 high school students.
- Work with the Finance Manager to create and maintain the Culinary Program 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.
- Commitment to personal health and interest in cooking and nutrition.
- Strong organization, 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.
- Commitment to Racial Justice and Anti-Oppression work.
- Understanding that work is within the rustic reality of a farm.
- Understanding of and commitment to food sovereignty and food justice.
- Friendliness, approachability, and enthusiasm for working with other people, especially high school youth.
- Proficiency with Google Docs and Sheets.
- Scheduling flexibility and availability to work some weekends.
- Strong organization, coordination, and collaboration skills

Desired:

- Interest in long-term commitment and growth.
- 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 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 50 pounds and participate physically in kitchen work
- Access to computer for work-product development and for communicating with colleagues and collaborators
- Ability to drive and access to a vehicle for travel to and from farm, and for supply runs
- Criminal background checks required

Hours:

This is a part time position located at Pie Ranch in Pescadero CA, with anticipated weekly average of 20 hours during Spring and Fall and 40 hours during the Summer. Program days will typically fall on Wednesdays, Thursdays, Fridays, and occasionally, weekends. The position will be from April 2018- December 2018, with possible extension and expansion of the position into the next calendar year. **Anticipated start date: April-May 2018.**

Compensation:

The hourly rate for this position will be \$18-\$21/hour commensurate with experience.

To apply:

Please send a cover letter, resume detailing relevant experience, and 3 references, to employment@pieranch.org (include CAP in the subject line). No phone calls, please. Initial deadline is March 15th.

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

Pie Ranch is an affirmative action/equal opportunity employer. We will not discriminate and will take affirmative action measures to ensure against discrimination in employment, recruitment, advertisements for employment, compensation, termination, upgrading, promotions, and other conditions of employment against any employee or job applicant on the basis of race, color, gender, national origin, age, religion, creed, disability, veteran's status, sexual orientation, gender identity or gender expression.