The Hurricane Island Center for Science and Leadership is a transformative learning community on Hurricane Island in Penobscot Bay, Maine. Our mission is to integrate science education, applied research, and leadership development through year-round educational programs and a seasonal, environmentally-sustainable island community. Through experiential education programs and research opportunities in STEM disciplines we aim to excite people about doing science and about being leaders in the next wave of scientific discovery and environmental conservation.

The **Kitchen Assistant** would get the opportunity to live and work on Hurricane Island as part of Hurricane Island Center for Science and Leadership's (HICSL) energetic kitchen team, and will assist in the preparation and serving of 3 meals a day for an island community of 40-60 people. This person must reflect HICSL's core mission of leadership and sustainability, through positive energy and enthusiasm for healthy and sustainable food practices and systems. The **Kitchen Assistant** will report to the Kitchen Manager/Head Cook and will help ensure the safe operation of the kitchen, including ensuring that all the dietary needs/preferences and food allergies for staff and program participants are addressed while providing variety, nutrition, and food group balance across all meals.

**Specific Responsibilities**

* Maintain kitchen cleanliness (including washing dishes) and organization of kitchen, including all food storage areas (dry and cold storage);

* Maintain a safe and clean kitchen environment to meet and exceed the health and sanitization standards set forth by the Maine Food Code regulations and the Maine Department of Health and Human Services Health Inspection Program;

* Assist with troubleshooting and solving problems that arise regarding food preparation and service;

* Assist with management of program participant involvement in washing dishes and kitchen clean-up;

* Create and maintain an open, welcoming environment in the kitchen that is consistent with HICSL's core values and that supports a diverse educational learning community, including instructing interns and program participants about food systems, production, and nutrition; and,

* Participating as a full member of HICSL's intentional community, including:
  * Following and enforcing campus policies and community expectations;
  * Welcoming visitors to the island and communicating about HICSL's mission and work;
  * Participating in community tasks including daily and weekly chores; and,
  * Performing other duties relating to the organization’s goals and mission as required.

**Application Submission:** Please submit your application and all pertinent documentation through our online portal [https://hurricaneisland.campbrainstaff.com](https://hurricaneisland.campbrainstaff.com)
A successful candidate must possess these Essential Qualifications:

* General knowledge of commercial kitchens and required operations;

* Cooking experience in large-scale/commercial kitchen or relevant kitchen environment.

* Self motivated, responsible, motivated, able to follow directions and function under limited supervision;

* Extremely organized with high attention to detail;

* Knowledge of or interest in sustainable food practices and systems;

* Ability to work well on a team;

* Good oral and written communication skills;

* CPR and First Aid certification or willingness to complete training at your own expense prior to beginning of employment

* Ability to manually move, lift, carry, push, or pull objects or materials that often exceed 50 lbs;

* Ability and willingness to work and live in a remote, island community with rustic and off-the-grid accommodations where all staff share living and work spaces;

* Work evenings, weekends, and holidays as needed; and,

* U.S. Citizen or non-citizen permanent resident.

Preferred additional qualifications include:

* Teaching experience and or experience working in an educational environment;

* ServSafe Certification;

* Experience with Sustainable Food Systems;

* Experience with farms, gardens, and composting;

* Experience with foraging for wild edibles with knowledge of New England terrestrial and/or marine ecology; and,

* Experience living in remote places and/or in a community work environment.

Compensation:

The Kitchen Assistant will receive room and board while on Hurricane Island in addition to a competitive salary, paid bi-weekly. This is a paid, contracted position without benefits.

Application materials: (application review begins Feb 1 and continues until positions are filled)

* Completed electronic application at https://hurricaneisland.campbrainstaff.com

* Cover letter explaining your interest in this position and your relevant experience;

* A letter of recommendation from supervisor or other professional who can speak to your strengths, abilities, and qualifications; and,

* College transcript (unofficial is acceptable) if applicable - not required for this position.