

Cook April 25 - October 15, 2022 Minimum \$775/week, Exempt

This is a paid, contracted position without benefits. Employees receive rustic housing for the entirety of their contracted employment and meals are provided when on Hurricane island. Wages are commensurate with experience.

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.



About the Position

The Hurricane Island Center for Science and Leadership (Hurricane) is seeking a Cook for the 2022 island season. The position requires living and working on Hurricane Island and operates under the supervision of the Galley Manager/Head Cook. The Cook will prepare and serve meals for a multi-aged island community of staff, students, program participants, and visitors. In addition to the regular meals, the Cook will help plan and execute periodic special island events such as casual donor picnics or farm-to-table dinners. The position works under the direction of the Galley Manager/Head Cook to ensure the health and safety standards are met at all levels of the kitchen operations. The Cook should reflect Hurricane's core mission of leadership and sustainability, through positive energy and enthusiasm for sustainable food practices and systems including thoughtful food purchasing, meal and event preparation, and waste management (e.g., trash, compost, recycling). Periodically, the Cook will manage the kitchen operations and staff in the absence of the Galley Manager/Head Cook. The Cook is expected to be integrated into the day-to-day operations of the island and help Hurricane maintain our collaborative and intentional community. A successful candidate must be well-organized, flexible, and able to function in a dynamic working environment. Additional responsibilities to those described here may be required, as needed.

Responsibilities & Expectations

- Large-scale/commercial food preparation experience.
- Current ServSafe Manager Certification. Preparation for and service of three meals a day and additional special events for an island community of
- approximately 40-60 people. Work with the Galley Director/Head Cook to ensure all dietary needs and food allergies are addressed, as well as attention to variety, nutrition, and food group balance. Work with the Galley Director/Head Cook in food ordering and to organize food deliveries.
- Ensure Maine Food Code health and sanitation regulations are being followed and enforced.
- Foster and maintain an open and welcoming environment in the kitchen that is aligned with Hurricane's core values and supports a diverse educational learning community.
- Demonstrated strong work ethic, attention to detail, ability to remain flexible and approachable under pressure to multi-task and problem solve all aspects of service.
- Maintain kitchen cleanliness, food storage, and overall organization of the kitchen, including washing dishes.
- Participate as a full member of Hurricane's intentional community, including following and enforcing campus policies and community expectations, welcoming visitors to the island and communicating about Hurricane's mission and work, participating in community tasks, performing other duties relating to the organization's goals and mission as required.

Hurricane Island Center for Science and Leadership

19 Commercial Street, Rockland ME 04841









Hurricane Island Foundation is dedicated to a policy of nondiscrimination in employment on any basis including race, creed, color, age, sex, religion, or national origin. Because we work with middle and high school students, we are required to do background checks on all seasonal and full-time staff.

Essential Qualifications

- Experience in large-scale professional food preparation and service.
- Knowledge of commercial kitchens and required operations.
- Able to work with minimal supervision.
- Clear and positive communication skills while also working independently as a positive group member.
- Current ServSafe Manager Certification.
- Extremely organized with attention to detail.
- Proficiency with Google Drive, Microsoft Word, and Excel.
- Able to routinely move, lift, carry, pull or push objects or materials often exceeding 50 lbs.
- Ability to work in a noisy, energetic environment while remaining welcoming to community members.
- 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
- Interest and enthusiasm for working with youth.
- Work evenings, weekends, and holidays as needed.
- Demonstrated initiative to identify and complete projects by working independently or as part of a team with minimal supervision.
- Effective communication and interpersonal skills.
- U.S. Citizen or non-citizen permanent resident.

Preferred additonal qualifications include:

- Teaching experience
- Knowledge and experience with farms, gardens and composting
- Certification in basic CPR/First Aid, Wilderness First Aid, or Wilderness First Responder
- Working experience with racial and ethnic minority groups, English language learners, urban youth, low-income communities, immigrant communities, LGBTQ communities, people with special needs, and other groups that are underrepresented in the field of environmental education

intend to move forward with hiring for 2022. It is important to note that circumstances and decision making connected to Covid may require changes to the start date and overall hiring status for seasonal employees. We will make every effort to keep seasonal staff applicants and hires informed about Board

Required Application Materials Applications are due on a rolling basis unless otherwise indicated in the specific job description. We will continue to review applications until the position has been filled

- Cover letter explaining your interest in this position and your relevant experience Resumé or CV, which includes contact information for two references. We want a complete picture of you so don't be afraid to include details that may not pertain directly to this job.
 - Letter of recommendation from an academic/industry professional who can speak to your strengths, abilities, and opportunities for personal and professional growth.

Please submit your application through https://hurricaneisland.campbrainstaff.com