



Job Description
Culinary Programs Specialist & Chef Educator

Pescadero, California

About Pie Ranch:

[Pie Ranch](#) is a unique food and farm education center located on our diversified regenerative farm on the San Mateo Coast, about 55 miles south of San Francisco. Our home near Pescadero, CA, is in the ancestral homeland of the Quiroste Tribe who tended these lands for thousands of years. As there are no known human descendants of the Quiroste people, Pie Ranch has been in partnership with the [Amah Mutsun Tribal Band and Amah Mutsun Land Trust](#) who invite other Indigenous peoples and allies to join them in their work of bringing back Indigenous stewardship to these lands. The home site of Pie Ranch includes two parcels, 27-acres in total. These neighboring pieces of land are each shaped like a slice of pie where we grow the ingredients to make pies, empanadas, and other culturally relevant dishes with visiting students and the public. In 2018 we began leasing 418-acres to the north at Cascade Ranch where we are hosting a Regenerator Program for new farmers and land-based businesses. Pie Ranch's vision is to support a multiracial community of growers and eaters with access to land, education, and resources necessary to bring abundance and reciprocity into our relationships with each other and the earth. Each day we work toward our mission of cultivating a healthy and just food system from seed to table through food systems education, farmer pathways, and regional partnerships. Our ongoing use of the [Be Present](#) empowerment model grounds us in our daily work of centering justice and equity in our programs, policies, structures, and communication with each other.

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

About this position:

The Culinary Programs Specialist and Chef Educator main duties are to manage, maintain, enrich and deliver our culinary education programs at Pie Ranch. Our programs for K-12 learners and the public are grounded on the land at Pie Ranch and provide participants with the inspiration and experiences to affect food systems change in their communities. Our programs include fee-for-service public programs, field trips for youth, partner school relationships, summer programs, on farm jobs for youth, and other internships.

In the Culinary Programs Specialist and Chef Educator role, you will be responsible for providing culinary and nutrition education for Pie Ranch's youth and public education programs. You will integrate the ways in which Pie Ranch—as an organic farm and a nonprofit social justice organization—is represented in the food and work used to create meals in the Outdoor Kitchen. The Culinary Programs Specialist designs participant-centered culinary activities to prepare seasonal meals at the farm that are in line with Pie Ranch's values. This position will coordinate the implementation of these programs; help develop food justice curriculum connected to culinary activities; and deliver lessons to youth and adults, including both on-farm and school sites.

Additionally, this position may support the execution of programming for the public: corporate events, tours, culinary events, and more. This position is also responsible for maintaining the Outdoor Kitchen as a clean and organized space, cleaning before and after each program or event, and creating systems to help all staff keep the kitchen classroom clean and functional.

Most programs at Pie Ranch run on Thursdays and Fridays from 9 - 2 pm, but there may be some programs scheduled for other days of the week.

The Culinary Program Specialist & Chef Educator reports to the Food Education Programs Manager.

Key Job Responsibilities:

- Serve as primary chef educator for visiting groups that request culinary programming (pie bakes, luncheons, dinners, cooking classes, etc.)
- Deliver food systems and food justice curriculum through the experiential culinary program at Pie Ranch
- Design and prepare seasonal meals and culinary activities for program participants using farm fresh produce as much as possible. Culinary activities should be appropriate for the specific participants of the program in terms of age and ability and should be feasible with the number of staff available to support the program within the allotted time frame. To the best of your ability, meals should be in line with Pie Ranch's values of using ingredients that are accessible, affordable, culturally-relevant, delicious, nutritious, organic and local. Culinary program's primary goal is to develop confidence and cultivate joyful experiences in the kitchen.
- Create or utilize a detailed lesson plan to be shared in advance with the rest of the program staff and the Food Education Program Manager, so that they can provide feedback and adequately support you in the Outdoor Kitchen on the day of the program. You will work with the Food Education Program Manager to create menus and lesson plans that should meet each program's unique needs.
- Communicate weekly with the farm manager about the availability of produce/ingredients for programming at Pie Ranch. Check the Outdoor Kitchen inventory list and shop for additional ingredients that you will need for lessons.
- Meet weekly with the programs team to discuss upcoming visits, roles and responsibilities for visiting programs
- Prepare and document educational lessons that enhance the cooking experience of participants and reinforce concepts around food justice, nutrition, and culinary arts education; share culinary curriculum on Google Drive.
- Prep food for the program in advance as necessary. Defrost meat, check inventory and supplies, and potentially assist in other ways when needed.
- Aim to use as much Pie Ranch produce as possible in menus.
- Plan portion sizes accordingly and work to reduce food waste.
- Ensure that the Outdoor Kitchen is clean and ready for the next program. With support from other program and facilities staff, this will include making compost runs, emptying out the trash cans, sweeping the Outdoor Kitchen, washing and putting away all dishes, clearing out the prep fridges, sorting out

- any leftovers and wiping down all kitchen surfaces after every program.
- Participate in debriefs to provide and receive feedback with an aim to constantly improve Pie Ranch's ability to engage participants in the Outdoor Kitchen.

KNOWLEDGE, SKILLS, AND ABILITIES

Required:

- Flexibility, adaptability, self-direction, and positivity are critical to a successful execution of this role.
- Minimum one year of meaningful culinary experience (could include restaurants, academic settings, co-ops with large shared kitchens and meals, etc.). Ability and confidence to prepare food safely and on-time for groups ranging from 10 - 35 people.
- Experience with developing curriculum, educational tools, lesson plans and activities related to culinary skills and education.
- Ability to run programming once a month on a Saturday or Sunday (corporate, youth or other event as well as 3rd Saturday volunteer days).
- Ability to work onsite at least 4 days a week.
- Understanding that the nature of collaborative work at Pie Ranch requires occasional harvests, animal care, after hours work, etc. and that overtime will be compensated for.
- Understanding that several months at Pie are "slow" months for visitors and that other months are more busy.
- A minimum of two years of experience in a similar role (as a teacher or coordinator).
- Experience with sustainable farming or gardening.
- Experience working with youth of diverse backgrounds in a classroom or garden context.
- Commitment to Racial Justice and Anti-Oppression work.
- Understanding of and commitment to food sovereignty and food justice.
- Strong organizational, coordination, and collaboration skills.
- Strong ability to communicate clearly and enthusiastically with students, teachers, and school administrators.
- Understanding that work is within the rustic reality of a farm.
- Understanding the realities of working at a non-profit with ongoing needs around funding and infrastructure.
- Understanding of the [Be Present](#) model of communication and willingness to integrate the model into all forms of communication at Pie Ranch.
- Understanding the importance that public programs and fee-for-service programs play a part in supporting school/youth visits and general operations.
- Understanding and acceptance of Pie Ranch current staff structure, decision making process, policies and procedures.
- Friendliness, approachability, and enthusiasm for working with other people, especially youth
- Experience and interest in developing evaluative tools and educational program evaluation.
- Proficiency with Word, Excel and Gmail.
- Ability to coordinate funds and follow the program budgets.
- Ability to drive and access to a vehicle for regular travel to and from Pie Ranch and

- partner schools.
- Ability to work 40 hours per week.

Desired:

- Proficiency in Spanish
- Commitment to personal health and interest in developing culinary skills and knowledge
- Youth leadership development experience and skills.
- Access to a smart phone or personal computer for out of office communications.

HOURS:

This is a 40 hours full time hourly non-exempt position with benefits.

COMPENSATION:

Hourly Rate of \$22-25 depending on experience.

Generous benefits package including medical, dental, vision, life and 403b pension.

Application:

Interested and qualified candidates should provide:

- Cover letter describing your interest and qualifications in this position.
- Resume with references
- Email: jobs@pieranch.org with title: Culinary Program Specialist
- Deadline: Open until filled

Please note that Pie Ranch is a historic farm whose physical offices were recently destroyed by the CZU fire. We are currently using temporary yurt offices with no wheelchair accessibility. Other parts of the property have limited wheelchair accessibility. We mention this not to deter applicants, only to provide full disclosure regarding the reality of the environment. Reasonable accessibility accommodations will be made for the candidate ultimately chosen for the position.

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.