COOK
Ongoing

The Ecology School is an organization that transforms how people think about science, food, the environment, and themselves through joyful, hands-on learning for all ages. Located at River Bend Farm in Saco, Maine, The Ecology School provides a variety of programming including conferences, workshops, camps, and school programs.

We are seeking multiple individuals to join our Culinary team. We are a scratch kitchen, that utilizes our own farm fresh produce, and local products when available and when budgets allow. A successful candidate is someone ready to invest their time and energy into making our community, meals, and the culinary experiences of our visiting schools and participants the best that they can be. The Cook position is a great position for individuals with experience in cooking for large groups in a catering or institutional setting.

Job Description
The Cook position will work with and under the guidance of the Operations Manager / Chef. The cooks will lead a team in preparing wholesome and appealing Family style or buffet meals from scratch, practicing proper food safety techniques in handling, organization, storage and maintain of supplies, and the overall cleanliness of the kitchen and Dining Commons for between 10 and 150 people.

Responsibilities
● Lead and coach the team towards achieving exceptional meals, guest service and employee satisfaction goals
● Train assistants and volunteers in local health laws, support and train assistants and volunteers in food production and service.
● Create tasty food utilizing The Ecology School recipes, and creating new recipes
● Maintain proper food cost, eliminating or reducing waste.
● Run and supervise the kitchen operations in the Chefs absence.
● Maintain kitchen and dining commons cleanliness throughout the shift. Lead the team in daily, weekly kitchen and dining commons cleaning.
● Execute in-depth cleaning projects
● Follow River Bend Farms trash, compost, and recycling procedures
● Help keep coolers, storerooms, equipment, clean and organized

Qualifications
● Commercial kitchen experience preferred, preferably in quantity cooking in catering, club, institutional setting
● Current Servesafe certificate desired
● Knowledge of food allergies and special dietary requirements desirable
● An understanding of various cooking techniques

Additional Valued Qualifications
● Maintain a positive attitude under pressure and motivate others

The Ecology School inspires stewardship of and connection to the natural world through nature-based, living lessons about ecology, conservation, farming, and sustainability.
Ability to work a varied schedule

Work Environment & Physical Demands
- This position can be physically demanding and require the ability to lift safely up to 60 lbs.
- Be active in hot environment for extended periods.
- Must be able to safely use kitchen equipment, including knives, stoves, food processors, mixers, dish washers.
- Maintain physical mobility and endurance to perform task while standing/walking for long periods of time

Compensation & Benefits
The Cooks position is a non-exempt position and will receive an hourly wage plus approved overtime. Cooks Salary range is $19.00 – 22.00 per hour dependent upon experience. Earned paid time off.

To apply, please submit a cover letter and current resume including 3 work references to Rich O’Brien Rich@TheEcologySchool.org 184 Simpson Rd Saco, ME 04072. We hope to fill the position quickly – please submit application materials at your earliest convenience.

The Ecology School provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type with regards to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws.

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