Nourishment Team - Cook Teacher

About Us:
The Farm School (TFS), founded in 1987, is committed to its mission of connecting people to the land. Thirty-five years in, we're listening to the land and to one another to deepen our response to the earth and its people's yearning. The Farm School is a generous community of thoughtful educators, earth workers, animal tenders, forest stewards, cooks, and playful leaders. Our Program For Visiting Schools (PVS) along with our Summer Programming and Home School Cooperative (The Chicken Coop School) welcomes over 1500 youth and their teachers each year. Seeded within our youth programming is enough bounty – vegetables, fruit, eggs, milk, meat and more – to feed ourselves and offer these gifts to our connected communities. We're strengthening our relationships and are committed to an ecology of liberation and mutualism.

About the Job:
The Farm School is looking for an experienced cook to join our Nourishment Team as a Cook Teacher. The Nourishment Team consists of a Kitchen Coordinator, Cook Teachers and support staff, all of whom work closely with our Farmer Teachers to give an authentic farm and kitchen experience to visiting students while feeding our community.

The Cook Teachers empower small groups of students in preparing various components of each meal, as well engaging in independent prep, dishwashing, organizational tasks and menu planning. Our menu is highly variable based on seasonal availability. Opportunities for exploring other farm work and play areas are available- and exploration of this sort is encouraged. A major area of work for this position is to receive, organize and manage the inventory of meat. With support from the Kitchen Coordinator, the Cook Teacher creates cut sheets for our livestock that will meet the needs of the kitchen, staff and the connected communities that also receive our meat. They will also work in collaboration with the livestock team to track meat yields and relevant data for herd planning and distribution allocation planning, and storytelling.

Cook Teachers contribute to program elements outside of the kitchen including community circles, all group work projects, program planning and reflection, racial justice learning sessions, professional development sessions and more.

The kitchen operates in a collaborative model that includes all full-time staff in much of the decision making processes and operations of the work area. There is significant opportunity for someone who wants to grow in their leadership capacity on our team.

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Qualities We're Looking for:

- Love of cooking, at least 2 years professional cooking experience
- Understanding of animal fabrication or willingness to self-educate on this topic
- Experience with lacto-fermentation, pickling, canning, dehydrating, broth making and other preservation techniques a plus
- Experience cooking for large groups of people with diverse dietary needs
- Experience working with youth; ability to work collaboratively with youth in ways that exhibit respect, dependability and recognition of their value, autonomy and personhood
- Ability to independently manage time and details of responsibilities consistently
- Attention to detail and ability to follow Board of Health mandated guidelines
- Past organizational and/or personal work in areas that uplift racial equity and liberatory practices
- Desire to work autonomously and as part of a team
- Ability to work within a fluid schedule with many transitions
- Patient and clear communicator
- Able to lift and move items weighing up to 50 pounds
- Able to work in the cold (specifically our walk-in freezer space)

General Responsibilities:

- Organize your work area, plans and programs in ways that uplift TFS mission
- Participate in our striving for consensus based decision making and distributed leadership culture, including staff meetings and facilitation rotation
- Contribute to menu planning, preparation and service for youth programming, up to 3 meals per day (5 days per week) plus snacks
- Hold an awareness of dietary and allergy related needs and protocols for staff and visiting youth/ adults.
- Connect with youth and visiting teachers, be a team player, build relationships that engage youth in the fun, joy and relaxation possible on the farm
- Participate in programmatic activities including options, class, chores, variety shows, campfires, dish clean-up, evening activities, community meetings and opening and closing circles.
- Work to keep all kitchen spaces clean and organized (including walk-in freezer, supply storage areas, pantry, etc)
- Follow all health code and COVID-19 protocols expressed by TFS
- Participate in kitchen specific upkeep, staff meals and general farm work during non-program times

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Meat Specific Responsibilities:

- With support from Kitchen Coordinator and input from Livestock Team create cut sheets that meet the needs of the kitchen, staff and the connected communities that also receive our meat
- Facilitate pick-up, inventory and organization of meat 2-3x per year with support
- Maintain organized frozen meat inventory and facilitate end of year meat inventory
- In collaboration with the Livestock Team, track meat yields and relevant data for herd planning, distribution allocation, and storytelling.
- Contribute to the creation of the annual meat budget and related all staff update
- With Kitchen Coordinator, receive food orders and defrost meat weekly for program use
- Facilitate meat distribution to our connected communities
- Maintain pricing lists for meat customers
- Strive to utilize or find outlets for the whole animal (including, organs, bones and fat)
- Support Kitchen Coordinator in itemizing and turning invoices into Business Manager

Hours: Full time, year round position. Hours vary during year round school and summer programming. Mostly Monday - Friday, with limited weekend fundraising events + some occasional weekend cooking events with additional pay. Given the nature of farming, when all-hands-on-deck scenarios arise (emergencies, seasonal tasks like bringing hay from field to hay lofts, fundraising support etc.) that may require your assistance. Co-workers in other work areas will reciprocate and show up for kitchen needs that fall into this category.

Compensation: Salary is based on experience level, starting at $38,500 for a beginning Farmer Teacher; $41,000 for Farmer Teachers; $43,500 for Farmer Teachers collaborating in kitchen management. Staff housing as it is available, health insurance (no dental), 6 weeks paid vacation, simple IRA w/ 2% annual contribution by TFS + farm fresh veggies, meat and eggs.

Click here to express your interest in this position or on our website at farmschool.org.

We serve diverse communities of students and we are striving to develop a staff that reflects that. We encourage all qualified candidates to apply to our open positions. The Farm School does not discriminate on the basis of race, creed, sex, sexual orientation, or national or ethnic origin in any of its school administered policies or programs.