



Title: Farm Lunch Cook

Reports To: Executive Chef/Farm Owners

Job purpose

Feeding the farm crew is a time-honored tradition that brings everyone together to share a meal. Crew snack/breakfast happens 6 days a week and farm lunch is 3 days per week, Monday, Wednesday and Friday. It's also, literally, the fuel that runs the engine of this very labor-intensive operation. These meals are also considered one of the farm's best employee benefits so care, consideration, and timing in the planning and delivery are vital.

Duties and responsibilities

General Overview

- This position is responsible for ensuring the GTF employee benefits of daily snack and Monday, Wednesday, and Friday farm lunch are provided in a timely manner with special attention to food quality, service schedule, and the incorporation of farm grown ingredients whenever available.
- The goal of the farm is to provide organic, non-GMO, healthy options as much as is reasonably possible within the budget and time allowed. A vegetarian, non-vegetarian, and gluten-free option may be required for lunch service. It is the responsibility of the farm lunch cook to incorporate these goals into the menu planning process.

Safety & Maintenance

- Always allow plenty of time to prep and cook the meal on your work days.
 - Working too fast with knives, prep equipment and hot foods is very dangerous to yourself and those around you.
- Ensure a clear understanding of all equipment required including, but not limited to, propane cooktops/stove, ovens and food processors.
- Notify the chef or farm owners if there are maintenance issues with any equipment.
- Understand the fundamentals of propane handling and use.

Meal Planning

- Create your meal plan far enough ahead to work within the kitchen ordering process. This reduces the time for separate shopping trips and affords us wholesale pricing
- Incorporate as much as possible the produce and meats grown on the farm. This supports our crews pride in our work, keeps cost down and ensure quality ingredients
- Partner with the office staff to get an accurate headcount regularly as this increases and decreases across the year. This ensures there is enough food for everyone without running out but not so much as to create waste.
- Partner with the office to find out if any employee has dietary restrictions and ensure there is an option for them if possible. Work directly with the crew member to get a better understanding of what works for them.

Purchasing

- Maintaining receipts for purchased goods is required for reimbursements. Weekly reimbursements are requested. If you need cash prior to purchase see the office staff for petty cash.
- Collaborate with other farm lunch staff and the Exec. Chef on purchases to help support each other and minimize everyone having to go shopping.

Food Prep and Service

- This position shares a space with the restaurant staff, food processing, Farmstand staff and our bread and pastry chefs. Teamwork, collaboration and great communication are very important.



Title: Farm Lunch Cook

Reports To: Executive Chef/Farm Owners

Understanding everyone else's schedules and deadlines is important to share the space effectively.

- The kitchen is equipped with everything you should need however if you prefer your own knives or other tools you can bring and use them but they must be cleaned in the kitchen prior to use.
- Timeliness is critical in serving both farm snack and lunch. Snack is to be ready by 10am and lunch is to be ready by 1pm and remain available until 2pm.

Duties and responsibilities – cont.

After Meal Cleanup

- Cleanup of all cooking areas, serving areas and dishes is to be completed as soon as possible at the end of all service.
- All compost from the dish return process is to be emptied at the end of service.
- Remove any soiled table covers and placed in the designated location for laundering.
- Transfer any leftovers into a re-sealable container and label with content and date. Place in the employee fridge.

Employee Fridge and Hot Box Cleanup

- Clean out the employee refrigerator by throwing any dated food out, consolidating condiments, wiping out the shelves of any spilled food and generally organizing the content. This is to be done once per week or more often if needed.
- Wipe out the hot boxes after each use as needed.

Standards of Performance

- Positive feedback from the farm owners and employees.
- Food prepared and served on time.
- Appropriate amount of food available for everyone.
- Farm produce consistently incorporated in the meals.
- Clean up is prompt and thorough.
- Teamwork with the kitchen staff is critical.

Qualifications

- Experience planning and cooking meals, adhering to food safety guidelines, and safely operating kitchen equipment.
- Demonstrate a sense of timeliness and taking ownership of one's station & position.
- Clear communication and cooperation skills, organization, and a good problem-solving attitude.
- An Oregon food handler's card is required.

PREFERRED QUALIFICATIONS:

- Experience cooking for large groups
- Experience accommodating dietary needs

Skills, Knowledge and Abilities

- Ability to take feedback and incorporate it into the process
- Ability to establish and implement a menu and prep plan
- Ability to evaluate your work and to do continuous process improvement in support of efficiency, safety and to improve job satisfaction
- Ability to problem solve creatively when needed
- Ability to work under pressure and adjust to a diverse working environment



Title: Farm Lunch Cook

Reports To: Executive Chef/Farm Owners

-
- Strong interpersonal skills and the ability to effectively communicate with a wide range of individuals and coworkers in a diverse community
 - Ability to manage ones time effectively to meet required deadlines
 - Ability to develop a working relationship with your peers

Working Condition & Physical requirements

The majority of the work will be done in a busy, shared space. The work typically requires standing for long periods of time and carrying heavy pans of food. May occasionally require lifting 40 lbs

To Apply

- Send a resume with cover letter to: hr@gatheringtogetherfarm.com
- If you have question prior to submitting your cover letter and resume please direct them to the HR email above. We'll get back to you.