

Significance of Food at Feathered Pipe

Working in the Feathered Pipe kitchen not just about cooking and serving a meal, it is also about creating community and learning through food and food education.

Feathered Pipe has been a leader and promoter of healthy, vegetarian, and organic cuisine since its inception. We strive to continue and expand that tradition through preparing delicious food that is healthy and vegetarian-based (with limited meat and fish), using wholesome ingredients while also paying attention to where the food is sourced and its global impact.

Beyond our food focus at the Ranch, we are expanding and educating our audience through our website to spotlight food, how to prepare it, creative ways to use different ingredients and share insights on the impact of food on individual health as well as how food choices impact the environment.

Cook / Server / Dishwasher

Feathered Pipe is looking for an experienced cook to prepare meals according to our recipes and serve meals to guests. Work includes preparation of fresh foods (slicing, dicing, cleaning fruits and vegetables, etc), cooking/baking, and cleaning up during and after the cooking shift. You will assist with unloading and stocking food/supply orders, and rotating the stock as needed.

All cooks will be responsible for serving the plated food to guests. You will also need to be aware of allergies and special diets and accommodate to guests' food needs accordingly.

Some cook positions are more focused on prep-cook or assisting another cook, while others will entail that you will be able to make the entire meal.

Core Responsibilities

- Cooking nutritious and delicious meals, using fresh ingredients. Following recipes to prepare menu items.

- Working with the kitchen team, and complying with safety, hygiene, and service standards and procedures.
- Preparing ingredients and dishes by following recipes and guidelines.
- Being aware of special diets and allergies and cooking recipes that meet the guests' dietary needs (and exceed their expectations whenever possible).
- Keeping kitchen work areas, food surfaces, and equipment sanitized and organized throughout the shift.
- Following health, safety, and procedural guidelines to plate and serve food to guests.
- Monitoring food supplies and informing supervisor of low stock or shortages.
- Assisting with the unloading and stocking of delivered food supplies.
- Ensuring kitchen and dining hall is clean during and after shift. This can include sweeping, wiping down, sterilizing, mopping, dishwashing, etc.
- Serving food to guests at meal times.
- Emptying and removing trash from kitchen and dining hall.
- Helping with set up and take down of the Ranch facilities, if available (not limited to kitchen).
- If interested, assisting in Feathered Pipe's online food community educational projects.
- Participating in staff meetings.
- Other duties as assigned.

Requirements

- At least 2 years of cooking experience in a commercial kitchen.
- High School diploma or equivalent.
- Effective communication skills.
- Self-motivated and ability to see and accomplish tasks that need to be done.
- Willingness to work as part of a team.
- Ability to follow recipes.

- Ability to stand for extended periods of time.
- Understanding of food preparation fundamentals.
- Understanding of food allergies and foodborne illness.
- Openness to feedback and ability to respond to that feedback.
- Able to interact positively with guests and respond to their requests and special diets.
- Adaptability and flexibility
- Be willing to follow COVID-19 protocols including but not limited to **mask wearing**. Protocols are subject to change.
- **COVID-19 vaccine required:** In order to ensure safety for staff and guests, COVID-19 vaccine is required for staff who work on grounds.

Preferred Skills

- Computer and/or technical skills
- Education above high school level, preferably 4-year college degree and/or training in culinary arts school

General Information

The Feathered Pipe Ranch is not just a place to work. It is an extraordinary place with a rich history and staffed by a team of collaborative and openhearted individuals motivated by a shared commitment to have a positive impact on the world. The work we do to take care of the Ranch and minister to our cherished guests is rewarding – but our culture offers our staff so much more:

- Fresh mountain air, access to hiking trails and lake, and more.
- Opportunities to participate in vital philanthropic work.
- Strong team camaraderie that comes from a group of hardworking and cooperative individuals who enjoy being in the company of guests and colleagues who care deeply about bringing about a better world.

In short, working at the Ranch offers the room and space for everyone to grow, connect, create, collaborate, and have fun along the way.

IMPORTANT INFORMATION FOR ALL POSITIONS

- **Seasonal contracts** are from May - mid-October, 2021.
- Schedule may change from week to week and because we have a small staff and we all pitch in when needed.
- Flexibility is essential because duties may periodically extend beyond the position description.
- Must be willing to follow COVID-19 protocols including but not limited to **mask wearing**. Protocols are subject to change and staff will be expected to comply in the interest of our collective health.
- **COVID-19 VACCINE REQUIRED:** In order to ensure safety for staff and guests, COVID-19 vaccine is required for staff who work at the Ranch. If you cannot or do not want to get a vaccine, please check back with us in 2022.

To Apply: Thank you for your interest. Please submit the job application and your resume to jobs@featheredpipe.com. A cover letter is appreciated but not required. We will reach out to those who best meet our qualifications.

Feathered Pipe Foundation is an Equal Opportunity Employer. Feathered Pipe Foundation does not discriminate in hiring based on age, gender, sexual orientation, race, ethnic origin, disability or religion.