

## **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.

## **Culinary Director**

Feathered Pipe Foundation is looking for an experienced cook who will oversee kitchen and food service operations, including menu planning, organizing kitchen staff, and food preparation. As Culinary Director, you will ensure adequate food supplies and that the kitchen and kitchen equipment is kept immaculate at all times. The primary focus is to cook delicious and healthy food using fresh ingredients by using existing Feathered Pipe recipes and creating new recipes in alignment with our food values and ideals. You should be able to be able to train and direct new members of the kitchen team. The job will also include food presentation and service with interaction with guests. In addition, the Culinary Director will help create content for our online food-related offerings. All members of our team are appreciated for assisting as necessary with other tasks not directly related to their job descriptions.

## **Core Responsibilities**

- Cooking nutritious and delicious meals, using fresh ingredients
- Training cooks and other kitchen staff

- Planning menus - menus will be planned according to teachers' requests each week, for example some teachers require vegetarian, or even vegan, while others enjoy limited meat in addition to the natural vegetarian base.
- Using existing Feathered Pipe recipes and creating new healthy and tasty recipes.
- Planning presentation and service of the food with special consideration of COVID-19 restrictions and hygiene protocols. Training staff on this presentation and service protocol.
- Being aware of special diets and allergies and cooking recipes that meet the guests' dietary needs (and exceed their expectations whenever possible).
- Organization and planning of food ordering.
- Ensuring that food and supplies necessary for all meals and shifts are stocked. This may involve placing orders, making lists for the "get person", and/or picking it up your self when in town.
- Working with and communicating with culinary team to determine what ingredients are needed, as well as helping source food and supplies.
- Assisting with the interviewing and the hiring of kitchen staff, when necessary.
- Working with Online/Marketing Team to create content for the Feathered Pipe's online presence about food education including the website's Kitchen page, social media, and potentially streaming.
- Checking regularly that kitchen work areas and equipment are kept clean and in working order.
- Arranging recycling system for kitchen and dining hall.
- Keeping abreast of complying with the latest health and safety laws and regulations, especially with regards to COVID-19, and making sure kitchen staff is aware of these.
- Taking responsibility for the health and safety of the kitchen team.
- Helping with set up and take down of the Ranch facilities (not limited to kitchen).

- Communicating with Guest Relations Team, FPF Office, Marketing/Online Team, and/or the Executive director with the goal of improving service and quality of the entire place and organization.
- Participating in staff meetings.
- Ensure kitchen is clean after shift.
- Other duties as assigned.

### **Requirements**

- At least 4 years of cooking experience in a commercial kitchen.
- Education above high school level, preferably 4-year college degree and/or training in culinary arts school
- Excellent communications and leadership skills.
- Self-motivated and ability to see and accomplish tasks that need to be done.
- Willingness to work as part of a team.
- 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

### **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](mailto: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.