

D Acres Farm to Table & Hospitality Specialist

The Farm to Table & Hospitality Specialist at D Acres takes responsibility for the overall running of the kitchen, food preparation, overnight accommodations, and related activities including support for the guests, special events, classes and meetings held on D Acres property. This person will be expected to create healthy & delicious food using whole ingredients including herbs, vegetables, and meat.

We are looking for a community resident who loves to cook and meet new people. Our organization depends on an enthusiastic and friendly ambassador to create an authentic farm to table experience.

Qualifications & Experience:

While the candidate does not need to be a farmer, they will excel with knowledge of seasonal vegetable production. Providing highest quality food in a timely manner requires strong communication abilities and organization. Kitchen work is fast paced and requires improvisation and diligent work to meet customer expectations.

Food & hospitality industry experience is a must.

Duties:

Culinary Responsibilities

- Maintain commercial kitchen space, including: utensils and equipment (industrial mixer, convection oven, small electrical appliances, sinks, pots and pans)
- Yearly renewal of commercial kitchen license, Ensure Food Safety and Protocol
- Maintain and stock Pantry and Root Cellar
 - weekly restocking of pantry items
 - maintain cleanliness and orderliness in Pantry and Root Cellar space
- Cooking Responsibilities
 - Weekend Restaurant Service
 - Delegate cooking responsibilities to others when necessary
- Be familiar with and make use of Cob Oven, Solar Cookers, and Wood Cook Stoves—be available to teach and encourage others to utilize these alternative cooking methods
- Food Preservation: canning, fermentation, drying, freezing
- Bread baking & Granola and/or oversee others in baking
- Meal Coordination
 - being aware of available leftovers and food for residents to prepare weekly meals
 - be available to give advice to residents on what and how to prepare a meal, especially to those with little cooking experience for groups larger than four.

Hospitality

- Maintain the reservation system for bookings and meals
- Supervise and implement meals for guests

- Optimize online booking services
- Ensure there are no double-bookings
- Supervision and implementation of room cleanliness and maintenance
- Lead, carry out and support volunteers, residents and staff with basic housekeeping duties
- Look for opportunities to increase bookings, especially in the off seasons with focus on diversification and four season clientele

Community Responsibilities:

- General cooking and cleaning duties
- Staff, Garden, Community Meeting, and any other Special Meetings throughout the week

Administrative duties

- Inventory
- Budgets and track costs
- Monthly Food club order: Place orders, communicate with members, inventory, accounts

Weekly work schedule is focused on weekend meal service and hospitality for guests. D Acres offers reservation dinners on Saturday Night and breakfast on Sunday yearround. We will also be offering breakfast meal service to the public on Saturdays June-October. Arrangements must be made to provide for breakfast and dinner meal service to guests dependent on reservations. Typical work week is Thursday - Monday

Salary is \$500-\$1000 per month dependent on experience & ability.
D Acres provides room and board.

To apply for this position contact D Acres (dacres.permaculturefarm@gmail.com) with a letter of interest, contact information, resume or CV if available

Please anticipate a confirmation within 5 days. If for some reason you do not get a response contact us by telephone. 603.786.2366