



Chef – 2018 Seasonal Position

Rippleffect is a non-profit youth and community development organization in Portland, Maine. We own and operate Cow Island in Casco Bay, our campus from which most of our youth and adult programs are delivered. Cow Island has a commercial grade, solar powered kitchen that has the capacity to serve food for up to 200 guests. We are proud of our food service and are committed to maintaining our reputation for consistently providing tasty, healthy and aesthetically pleasing meals.

Rippleffect's **Chef** position is primarily responsible for supporting the Executive Chef in preparation and execution of excellent meals on Cow Island. We require strong culinary skills and seek a hard working and service-oriented individual to join our team. Applicants will need the ability to work without direct supervision of the executive chef and capable and comfortable cooking for up to 40 people in a solo capacity, with menus ranging from lobster bakes, fine dining to camp comfort food. Do you enjoy challenging yourself to create world-class food? Does your thirst for adventure accompany your culinary quest? Are you prepared to cook for 30 corporate clients, 70 student participants, and an enchanting wedding dinner for 100 in an outdoor, adventure setting with an industrial kitchen at your disposal? If so, you may be the next Chef for Rippleffect on Cow Island.

Primary Responsibilities:

- Supporting the Executive Chef in preparing food for a variety of populations, numbering from 10 to 200 people.
- Maintaining cleanliness and safety of the kitchen, eating areas and pantry.
- Working with the Executive Chef to write and implement appropriate menus.
- Creatively using leftovers and food from the Cow Island garden to provide excellent meals while minimizing waste and saving money.
- Confidence and comfort working/cooking alone in the absence of the Executive Chef.

Job Requirements:

- **Applicant must have flexible schedule. Overnights and weekends are periodically required.** An average of two nights per week will be spent overnight on Cow Island.
- Current Serve Safe Certification
- Minimum of 2 years' experience and a general understanding of cooking techniques, proper food handling procedures and knife skills.
- The capability to cook for both our youth programming and adult specialty events ranging from weddings to lobster bakes.
- Ability to support Executive Chef while simultaneously preparing different meals for multiple groups of people (example: standard breakfast, lunch and dinner for 35 people and simultaneous management of a lobster bake for 100 people).
- Strong attention to detail.
- Ability to lift 40 lbs. We carry all of our groceries on and off our boats and up and down our ramps.
- Creative menu planning with healthy, local and organic food sources whenever possible.
- Reliable self-starter who is comfortable working without constant supervision.
- Catering experience is a plus.

Logistics:

- The Chef works from mid June through early October with the heaviest concentration of days in July and August. Applicant should expect to work 5 days a week, with at least 2 overnights per week on Cow Island. Applicants who cannot commit to the June-October time frame will not be considered.
- Applicant must be a team player, a self starter and committed to the job.
- The challenges of working on an island are unique and require a flexible, hard working problem solver.



Compensation - \$125-\$140/day (based on experience and qualifications).

Contact: Toby Arnold, Program Director

To Apply: Please email a cover letter and resume to Toby at toby@rippleffect.net. *Only electronic applications will be considered.* No applications will be accepted after May 15, 2016.