



CENTER FOR WHOLE COMMUNITIES

Whole Foods Chef Position

We are offering a fantastic opportunity for two experienced chefs to produce creative meals, using mostly locally grown and organic foods. We will be hiring a Head Chef and an Associate Chef. Center for Whole Communities (CWC) is a nonprofit leadership development organization which convenes retreats throughout the summer for environmental and social change leaders. This is a great opportunity to experience working at a nonprofit retreat center on an organic farm, and to interact with a diverse group of leaders from the environmental and social change fields.

CWC is specifically seeking to enhance its racial and cultural diversity within the make-up of our staff. Therefore, we are especially inviting candidates who identify as a person of color, or from a non-dominant ethnic or racial background to apply for this position.

Head Chef Responsibilities include:

- Meal planning and cooking: this is a primary responsibility of the head chef with support from associate chef as needed. Planning and cooking includes three meals a day for our programs. Programming typically includes six 7-day retreats, five 4-day programs and two or three special events each summer.
- Sourcing and ordering local foods, including dairy, meats, oil, and grains as well as fresh produce. Seasonal foods are available from our garden, local farms and the farmer's market. In cases when a local producer cannot deliver to the kitchen, special trips and additional creativity may be required. When local options are simply not available, ordering may be done through a regional distributor.
- Coordinating with the kitchen/garden manager to best incorporate produce available from our own garden
- Keeping a budget for the kitchen
- Kitchen clean-up, including cleaning tables, doing dishes (alongside a volunteer dish crew), sweeping, and sanitizing surfaces

Associate Chef Responsibilities include:

- Supporting head chef with:
 - meal planning and cooking
 - sourcing local foods
 - ordering and pick-up
 - coordinating with kitchen/garden manager and interns to incorporate produce from our own garden
- Kitchen clean-up, including cleaning tables, doing dishes (alongside a volunteer dish crew), sweeping, and sanitizing surfaces
- Some solo breakfast preparation

Interns, the kitchen & garden manager, and retreat participants will provide support to the chefs. All the meals are served buffet or family style in our historic timber-framed barn. One meal per week is usually cooked outside in a wood-fired oven.

Qualifications for this position include:

- Experience cooking for groups, and in particular preparing and creating menus around seasonal, whole foods
- Ability to work with and inspire others about food
- Organizational skills and an ability to be responsible about a budget
- Flexible and good-natured attitude
- Willingness to work long hours
- Excitement about making the kitchen accessible to interested retreat participants and staff

As our chefs, you will have creative autonomy, be part of a supportive team, dive deeply into the art of cooking locally and with whole foods, and be an important player in our educational program.

Compensation and Hours: This position is seasonal and full-time, from early June through September. This is a residential position; we offer accommodations and meals as part of the compensation package. During the retreats, our kitchen crew works long hours, from prepping for breakfast at 5:30 am until dishes are finished after the 6 pm meal. You will be required to work some weekends, with regular days off between retreats. In the four-month period you can expect to work approximately 80 days and will be compensated per diem. CWC retreats usually last 7 consecutive days.

About CWC's Mission and Services: The Center for Whole Communities (CWC) fosters inclusive communities that are strongly rooted in place and where all people – regardless of income, race, or background – have access to and a healthy relationship with the natural world.

Relationship between Knoll Farm & CWC: Knoll Farm is a 400-acre working farm in the Mad River Valley of Vermont, where we raise Icelandic sheep for grass-fed meat and wool, and grow high-bush blueberries and organic vegetables for our educational programs. Our farm is the home of the nonprofit, Center for Whole Communities.

CWC catalyzes change at the individual, organizational, community, and movement level through leadership development services. These include [*Whole Thinking Retreats*](#), [*Whole Measures Training*](#), and a diverse suite of [*Workshops*](#) and targeted engagements to empower environmental and social change leaders to implement the Whole Communities approach on the ground. Through program curricula, CWC aims to build: stronger connections between land and people, bridges across sectors, and awareness about issues of power and privilege to galvanize change within the environmental and social justice movements. Our staff, board and faculty are also examining how “isms” and privilege operate within our own walls, coming to a deeper understanding of how they frame our decisions and determine organizational culture, and learning how to evolve.

We believe that one of the greatest strengths of a community is rich diversity of race, religion, national origin, ethnicity, gender, sexual orientation, gender identity and expression, marital status, height, weight, physical ability and age. CWC is a 501(c) 3 non-profit organization with a policy of equal opportunity and non-discrimination in employment and is committed to helping all of its employees feel safe, comfortable, accommodated, and valued in our work environment and the larger Vermont community.

Application for Whole Foods Chef

HOW TO APPLY

Please submit the following application materials no later than March 1, 2012 via email to molly@wholecommunities.org (you may also handwrite and mail your application).

- 1) **Cover letter**, introducing yourself, sharing your personality, and telling us how your skills and experience make you a good fit for this position
 - 2) **Resume**, outlining your previous experience
 - 3) **References**: contact information and relationship to two professional and one personal reference
 - 4) **Answers** to the application questions (typed into a separate Word document or hand-written)
- Please note what dates you will be available and if you have any conflicts between June 1 and October 15th.

Please briefly describe your cooking experience (what type of food, the setting and the scale).

Have you ever worked in a similar “retreat” setting, cooking and serving three meals on a day on a set schedule?

Describe and other experiences or interests that you feel are relevant.

What interests you most about this job?

Please explain any experience you have with the following skills and illustrate with a brief example

- Cooking with local, whole foods
- Cooking vegetarian meals
- Menu planning
- Sourcing local foods from farms or farmers markets
- Working with diverse groups of people
- Working collaboratively with another chef
- Running a professional kitchen and staff
- Estimating and keeping food budgets
- Serving and talking about food
- Please speak to your understanding or experience with social justice and its relationship to environment/conservation

Thank You! Please return your application package to:

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