Hurricane Island
Center for Science and Leadership

Cook (Temp - Seasonal)
Dates: April 15 - October 15, 2019

The Hurricane Island Center for Science and Leadership is a transformative learning community on Hurricane Island in Penobscot Bay, Maine. Our mission is to integrate science education, applied research, and leadership development through year-round educational programs and a seasonal, environmentally-sustainable island community. Through experiential education programs and research opportunities in STEM disciplines we aim to excite people about doing science and about being leaders in the next wave of scientific discovery and environmental conservation.

HICSL is seeking a Cook for the 2019 on island season from April 15 through mid October. This person lives and works on Hurricane Island as a Cook in HICSL's energetic and fun campus kitchen. The cook will be responsible for preparation and serving of 3 meals a day for an island community of 40-60 people, as well as periodic special events such as Farm to Table dinners and Board/Donor events. This person must reflect HICSL's core mission of leadership and sustainability, through positive energy and enthusiasm for sustainable food practices and systems. The cook will work closely with the Kitchen Manager/Head Cook to ensure health and safety standards are met.

Specific Responsibilities

- Responsible for food preparation and service of 3 meals a day for an island community of 40-60 people, in addition to special events such as Farm to Table dinners and Board/Donor events, with support from other kitchen staff.
- Build and maintain an open and welcoming environment in the kitchen that is in-line with HICSL's core values and that supports a diverse educational learning community.
- Work with Kitchen Manager/Head Cook to to ensure that all dietary needs and food allergies are addressed, as well as attention to variety, nutrition, and food group balance.
- Work with Kitchen Manager/Head Cook in food ordering and to organize food deliveries to the island.
- Ensure Maine Food Code, health and sanitation regulations are being followed and enforced.
- Maintain kitchen cleanliness, food storage, and overall organization of the kitchen, including washing dishes.
- Manage program participants involvement in washing dishes and kitchen clean-up.
- Troubleshoot and problem solve any issues that arise regarding food preparation and service.
- Participate as a full member of HICSL's island- and land- based professional community including:
    - Following and enforcing campus policies and community expectations.
    - Participating in community tasks including daily and weekly chores.
    - Performing other duties relating to the organization's goals and mission as required.

Application Submission: *Please submit your application and all pertinent documentation through our online portal*

https://hurricaneisland.campbrainstaff.com

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Kitchen Manager

Hurricane Island Foundation is dedicated to a policy of nondiscrimination in employment on any basis including race, creed, color, age, sex, religion, or national origin. Because we work with middle and high school students, we are required to do background checks on all seasonal and full-time staff.

A successful candidate must possess these Essential Qualifications:

- Experience in large-scale food preparation.
- General knowledge of commercial kitchens and required operations.
- Hard working, strong oral and written communication skills, and the ability to work independently and as a positive group member.
- Extensive cooking experience.
- Extremely organized and attention to detail.
- Proficiency with Microsoft Word and Excel.
- Knowledge of or interest in sustainable food practices and systems.
- Ability to function under limited supervision.
- Works well on a team offering providing and accepting feedback, as needed
- Requires physical exertion to manually move, lift, carry, pull or push objects or materials that often exceed 50 lbs.
- Must be able to work in a noisy, energetic work environment.

Preferred additonal qualifications include:

- Teaching experience
- Knowledge and experience with farms, gardens, composting.
- Experience living in remote places and/or in a community work environment.
- WFR or similar certification.

Compensation:

This is a paid, contracted position without benefits. Employees receive full room and board on Hurricane Island for the entirety of their contracted employment, in addition to their pay. All salaries are commensurate with experience.

Application materials: (applications will be reviewed on a rolling basis until position is filled)

* Completed electronic application at https://hurricaneisland.campbrainstaff.com
* Cover letter explaining your interest in this position and your relevant experience;
* A letter of recommendation from supervisor or other professional who can speak to your strengths, abilities, and qualifications; and,
* College transcript (unofficial is acceptable) if applicable - not required for this position.

All application materials MUST be submitted through our online portal to be considered for this position. Letters of recommendation may be submitted directly to our jobs@hurricaneisland.net email address by your recommender if they prefer to deliver the letter directly to us.

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