Summerfield | WALDORF SCHOOL & FARM

Assistant School Chef

Summerfield Waldorf School & Farm is looking for an experienced Assistant School Chef to prepare healthy, organic meals for approximately 150 students, utilizing produce from our biodynamic farm. The ideal candidate must have 3-5 years' experience, be HACCP/Serve Safe certified, enjoy working as part of a team and with students, and be a strong proponent of local organic foods and aligned with our farm-to-school model. This is a non-exempt, part-time hourly position, excluding weeks off for holidays (one week in November, two weeks in December, one week in February and two weeks in April) and summers off (mid-June to mid-August).

Primary Responsibilities Include, but are not limited to:

- Assist the chef in the daily preparation, delivery, set-up, serving, and clean-up of the lunch program.
- Practice safe food handling techniques and maintain a clean working environment up to Health Department standards.
- Remain in compliance with the Sonoma County Health Department Food Handler Certification.
- Ensure all the food, equipment, and relating products arrive at the school as necessary for the successful preparation of the menu.

Qualifications: Previous culinary experience; excellent communication skills; strong self-starter; calm and efficient with customers.

Salary and Benefits: This is a full-time, non-exempt hourly position, 35 hours per week. The hourly range is $22-$26, depending on experience. Summerfield offers excellent benefits, including generous healthcare.

To Apply: Please email your letter of intention and resume to Janet Anguiano, HR Manager, at janet.anguiano@summerfieldwaldorf.org. Please also include three professional references (with phone numbers).

Summerfield Waldorf School and Farm is an Equal Opportunity Employer.