



## **Food Service Manager & Island Cook**

Rippleffect is seeking a part time Food Service Manager & Island Cook

Rippleffect works with over 3,500 youth and an additional 1,000 adults on a year-round basis. From June to the end of October, Rippleffect provides food service for:

- Overnight camps
- Youth Partner Programs
- Expeditionary Pack outs
- Corporate Retreats
- Weddings & special events

The Food Service Manager (FSM) is a critical member of our Operations Team. The FSM will work closely with the Operations Director to manage food service and the island food service team. This position ideally occurs June-October Monday through Friday with the possibility of some overnights.

The Food Service Manager is primarily responsible for managing all aspects of food ordering, inventory, accounting, preparation and execution of meals on Cow Island. The FSM will also be responsible for managing kitchen staff and will directly report to the Operations Director. We require culinary and management skills and seek a hard working, independent and service-oriented individual to join our team.

### **Primary Responsibilities:**

- Prepare Meals for all Programs requiring Island food service. Meals range from 10-80 people depending on day, meal, and program.
- Order and manage execution of implemented menus for all meals.
- Manage Island food service staff
- Maintain cleanliness, safety and organization of all food service areas
- Support all other kitchen operations including general cleaning, dishes, laundry, compost, serving, etc
- Work with Operations Director and Island food service staff to maintain supply inventory
- Communicate directly with Operations, Program, Guide Staff and participants in a friendly and positive manner
- Work with Program Staff and Guides to accommodate any dietary restrictions for kitchen service and expeditionary meals
- Communicate with Operations team on when orders are ready and for any last minute needs

### **Job Requirements:**

- Minimum of 2 years experience and a general understanding of cooking techniques, proper food handling procedures and knife skills
- Willingness and ability to accommodate special dietary needs & allergies
- Ability to multi task in a dynamic environment with strong attention to detail & time management
- Ability to lift 50 lbs. & be active in a rustic island setting. We carry all of our groceries & supplies on and off our boats and up and down steep boat ramps and on unpaved trails
- Catering experience and ServSafe Food Handler or better preferred

**Compensation:** Starting at \$30/hr, additional 4 hours paid for overnights

**Contact:** Tony Alves, Operations Director, [tony@rippleeffect.net](mailto:tony@rippleeffect.net)

**To Apply:** Please email a cover letter, resume and three references to the email address above. Indicate "Food Service Manager" in the subject line.