

Watershed Center for the Ceramic Arts
Chef Position, Summer 2020

Watershed Center for the Ceramic Arts, established in 1986, is located in mid-coast Maine on a beautiful 54-acre campus nestled in a valley surrounded by farms and forests. Approximately 100 artists participate in residencies and workshops during the summer and fall months. Watershed is also known for Salad Days, a signature one-day fundraising event in July that features handmade ceramics and a buffet picnic for 550+ people.

Watershed is seeking a full-time Chef from early May through the end of August 2020. Watershed's kitchen feeds 25-30 people three meals daily; all meals are served buffet style and provide a variety of choices, including options that meet various dietary needs (i.e. vegetarian, gluten free, dairy free, vegan). The Chef is also responsible for food preparation for the Salad Days buffet lunch.

The Watershed Chef oversees two assistants who are responsible for organizing, cleaning, and stocking the dining room, assisting with food shopping and prep, and light cooking duties. They also work closely with work-exchange assistants who help with cleaning tasks after meals.

The Watershed Chef will:

- Oversee all aspects of meal preparation and delivery, from menu planning and purchasing, to storage, service, and cleanup.
- Create wholesome, healthy, and high-quality meals from scratch, while utilizing natural, local, and high-quality ingredients. Watershed is located close to organic farms and fresh produce is readily available during the summer months.
- Meet all diets and special needs as required.
- Maintain kitchen cleanliness throughout a shift, properly store leftovers, and clean up after meals.
- Execute in-depth cleaning projects in the kitchen and dining room.
- Ensure that inventory, wares, and equipment are clean and organized.
- Reduce waste, compost, and recycle as much as practicable.
- For Salad Days, manage all aspects of the preparation of a variety of cold salads to feed 550+ guests, including coordination of volunteers who assist with food prep, serving, and clean-up.

Qualified candidates will have experience working in a commercial kitchen and/or preparing food for large groups of people. They will have experience utilizing organic produce. They must be proficient in ordering and organizing inventory, as well as food cost management. In addition, they must be familiar with and interested in farm-to-table concept dining; knowledgeable in nutritional value of foods and common food allergies and sensitivities; and able to develop menu options around food allergens. Ideally, they will have 5+ years experience in a commercial kitchen with at least two years in management.

The preferred candidate will be comfortable in a social environment, open to collaborative opportunities, and able to interact with a diverse mix of personalities and food preferences.

Must be able to work a flexible schedule of 40 hours per week including weekends, early mornings and/or evenings.

Competitive salary based on experience.

To apply, please email a resume and cover letter detailing relevant experience to Francine Rudoff, Executive Director, frudoff@watershedceramics.org or 19 Brick Hill Road, Newcastle, Maine 04553