

Bar M Ranch - Chef Position

Overview of Position:

We are looking for a chef to help with retreat cooking duties at the Bar M Ranch. We'd like to find someone that has a heart for serving and can commit to at least 5-10 retreats per year.

This is a paid position. Pay is determined by the number of meals served in the retreat. Typical retreats are 3 days and run from Friday evening until Sunday morning. We also host a few retreats that are 4-5 days during the week.

We expect the chef to arrive for weekend retreats by 11am on the day the retreat guests expect to arrive to inventory food one last time and begin cooking preparations.

There are typically 4 meals for a weekend retreat. Large weeklong camps can be from 8-11 meals.

Requirements for Applicant

- Must have a servant heart mindset as you will be serving large numbers of guests (from 30 up to 125.) You will be leading and serving groups of work crew volunteers from our church and from other churches. Patience, care, and encouragement is important as most work crews will have many new volunteers who will need to be trained to serve. This is a large part of the ministry of the position.
- Most retreats are on the weekends, but we will need coverage to help with the weekday retreats as well.
- Must be able to obtain a food handlers card in the state of Oregon.
- Must have your own transportation to and from the ranch.
- Ability to lift to 40 pounds.
- Commercial kitchen experience is preferred.
- Have an eye and a passion for quality food, excellent presentation and great customer service skills.
- You will serve long hours during the retreat days but there will be opportunities for breaks in between meals.
- Must be able to stand and work on your feet for 6+ hours at a time.
- Must be able to work under demand of mealtimes, plan/prep for upcoming meals, and work in a fast paced environment.
- Must have working knowledge of how to substitute or change preparation should an ingredient run out, machinery fail or should a preparation mistake occur. We will train on this as well.

Responsibilities:

- This person will be responsible for operating all machinery in the kitchen and dish pit, have the ability to cook all the items, and train/direct a volunteer work crew.
- Must Perform an inventory prior to the retreat starting to account for all food needed and start any preparation needed by 11am to 1pm on the first day of when the guests will arrive.
- The chef will be responsible for the training and enforcement of safety and quality for the kitchen, the kitchen work crew, and guests.
- Chef will help train the work crew in how to serve properly.
- Must be able to cook food as directed by the recipes and training received. Asking questions is a must and is expected. We have 2 chefs now that can assist you.

- Ability to read recipes, understand and convert measurements to fit the meal requirements.
- Direct cleanup of the kitchen, dishes, etc. between meals and a final thorough sanitary clean up prior to everyone leaving.

Typical retreat :

First night arrival: - 11am – 1pm. Inventory/Retreat prep starts. Work crew arrives between 4-7 pm. Work crew meeting once all work crew has arrived. Usually around 6:30pm. First breakfast prep can begin, setting tables, coffee bar etc.

First meal is usually breakfast – start prep at 7 to 7:30am, serve by 9am, clean up starts at 9.30-9:45. Work crew eats breakfast around 10:15. Lunch prep has begun.

Lunch – Continue prep for lunch while dishes are being cleaned and tables reset. Serve lunch at 1pm. Prep for dinner is sometimes started during lunch prep. Clean up lunch around 1:30-1:45, and work crew eats around 2pm. Finish Cleanup and table resets and finish any dinner prep till 3-3:30pm.

Work crew will get a break here for 1-2 hours and restart Dinner prep by 4:45-5:30pm. Serve dinner at 6pm, serve dessert around 6:30, then clean- up around 6:45 to 7pm. Work crew will eat dinner around 7:15pm. Finish cleanup, perform any breakfast prep for the last day/ meal.