



VALUES + NORMS

Approach with Compassion
Respect (All), Be Honest
Take Responsibility
Commit to Communicate
Team-based Professionalism
Passion for Work

OUR MISSION: build community through education, food accessibility, and being a model of appropriate land stewardship and regenerative agricultural techniques. We aim to create a sustainable model of regenerative farming and local agriculture that protects our food, employees, environment, and community. EMO and its partners focus on food equity, justice, and access by working as the aggregator/food hub/distributor to source locally grown produce, value-added products, and regionally adapted seeds.

JOB DESCRIPTION: CULINARY ARTS CREW

ROLE: value-added food production + post-harvest for food pantry/ bulk accounts + daily staff lunches + 2023 Farm-to-Table Dinner series + other community/catering events + work under Food Systems and Culinary Arts Director

SCHEDULE + ENVIRONMENT: 35 hours/week (more during peak weeks). This role requires the ability to work occasional mornings, nights and weekends. Must be able to work with the weather's schedule. Less physically demanding than the Farm Crew position, but still requires comfort in weather and physical tasks. However, this role is also not as seasonal as Farm Crew.

PAY RATE: \$18/hr + farm fresh veggies, meat and eggs + employee food pantry

DETAILED DUTIES & RESPONSIBILITIES:

- Feed the people WITH the people !!!
- Post-harvest packing/staging /order fulfillment
- Cook for farm-to-table dinners + other catering
- Assist w/ food pantry and food access clientele including deliveries, research, + outreach
- Create and manage internal recipe records
- Plan and execute daily staff lunches, including clean-up, planning routines, + recipe requests
- Food production for value-added product(s) and piloting of seed-to-shelf product line
- Run social media presence / education videos
- Manage G Rd Kitchen space maintenance + bodega
- Use time clock and job task list mobile software
- Participate in weekly team meetings and quarterly individual feedback meetings
- Pilot Culinary Arts Entrepreneurship program development

IDEAL TRAITS, SKILLS + EXPERIENCE:

- Passion for expanding food access for all with all
- Black, Indigenous, People of Color (BIPOC), & LGBTQIA+ applicants encouraged to apply.
- Bilingual English/Spanish preferred
- 1-2 years of experience in customer service, public events, + any service industry job
- 1-2 years of food prep or culinary arts experience (serving 100+ ppl in public or private settings)
- Self-awareness and personal goal-setting habit around EMO Values/Norms already present
- INDEPENDENT + TEAM motivated work style
- Dependable, detail-oriented, and organized
- You manage time efficiently and work well under deadlines but can also stay adaptive
- Proficient with computers, social media, and other video editing software in general
- Active Driver's License and willingness to drive large vehicles in the city/mountain highways

Contact the Food Systems and Culinary Arts Director at kaye@earlymorningorchard.com for an in-person interview. Once hired, employees must sign an employee agreement in addition to any housing contracts, as applicable.

Early Morning Orchard values the diversity of our communities and never discriminates based on race, color, sex, national origin, religion, age, disability, marital status, pregnancy, sexual orientation, gender identity, genetic information, or any other non-merit-based factor. Applicants are subject to a background check. We are an equal-opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, or veteran status.