

POSITION: Night Chef

ORGANIZATION: NorthBay Education Inc.

LOCATION: North East, Maryland

REPORTS TO: Dining Manager

EXPECTED START DATE: Position immediately available



BACKGROUND:

Transform lives. Inspire Action.

Four words that serve as the guiding principle of NorthBay Education Inc's vision. NorthBay is an outdoor environmental education and retreat facility with a mission to change lives. NorthBay's mission applies to every role on campus; this mission to serve and provide a space for students to learn and grow extends to our Dining team. By providing healthy, delicious meals, students, guests and staff feel well cared for, and our interactions with every person lend to the overall success of each trip. Housekeepers must be hard-working and dedicated to their job and NorthBay's mission. Prior housekeeping experience is preferred but not required.

JOB OVERVIEW:

NorthBay Education is looking for a Night Chef to ensure the efficiency and quality of food purchasing, receiving and storage as directed by the Dining Manager. The Night Chef is responsible for the efficiency of food preparation (from pre-preparation to plate presentation), sanitation of the production areas, and direct supervision of production, service and clean up on a shift to shift basis.

MAIN ROLES & RESPONSIBILITIES:

- Delivery of a superior dining experience that will delight our guests with food that surprises them by its quality, taste, and healthy value. Plan the dining experience for maximum fun, ambiance, and appropriate variety.
- Schedule daily kitchen production and food prep for on-time service for student and staff meals.
- Monitor preparation and service accuracy for all menu items to include proper temperature, taste, consistency, diet restrictions and portion control.
- Ensure proper presentation of all food items to provide maximum appeal and freshness.
- Supervise schedules, evaluate, train, and performance manage all culinary staff and utility staff. Maintain effective communication with managers, fellow supervisors, subordinates and all other coworkers.
- Supervise organization and sanitation of dining rooms, kitchen, storage areas and loading dock.
- Supervise opening and closing of food service operation.

KEY RELATIONSHIPS:

- Students/Guests
- Dining Team
- Dining Manager

- NorthBay Staff

EDUCATION AND EXPERIENCE:

Required:

- High School Diploma or equivalent
- Two year minimum high volume cooking experience

Preferred:

- Supervisory experience
- College or culinary training
- Certificate in Food Service Sanitation (Serv-Safe)

WHAT SUCCESS LOOKS LIKE:

To be successful in this role, we expect you to be highly committed. You must be comfortable in a multi-tasking environment and should be skilled in time management. We expect you to be adaptable to changing job conditions and effective at problem solving/thinking on the spot. We require you to be an excellent and thoughtful communicator (both written and verbal) and you must display a heart for serving others.

HOW TO APPLY:

To apply, please email your resume and cover letter to northbayjobs@northbayadventure.org. Please mention the position name in the subject line of the email.

We thank you for your interest in working for NorthBay Education.