

**Line Cook & Trainer**

Full time hourly position

**Location**

San Francisco, CA

**Compensation**

Hourly, \$25-28 per hour, commensurate with experience

100% employer funded health and dental benefits after 90 days

**Reports to**

Culinary Director

**Application Deadline:** February 14, 2025

**Organization Overview**

Are you interested in joining a committed team that is passionate about changing the world, one meal at a time? If so, you may find yourself at home at Farming Hope!

Farming Hope is a 501(c)3 food justice nonprofit. Our **mission** is to empower folks experiencing major barriers to employment to cook food to sustain themselves and their communities. Fueling our pursuit of lasting social change are our guiding principles: that food is a human right, that everyone deserves an empowering livelihood, and that neither food nor human potential should go to waste.

In service of this mission, we provide a culinary job training program for community members who are overcoming obstacles such as former incarceration or homelessness. Our paid 12 week program helps adults transition to personal well-being and employment while nourishing food insecure neighbors and preventing cosmetically-imperfect food from going to waste.

We are proud to have provided 70,000 paid training hours, served more than 240,000 meals to the community, distributed more than 460,000 pounds of groceries, and recovered more than 58,000 pounds of food over the last two years. We're looking forward to making even more of an impact in the years to come. Learn more about our organization at [farminghope.org](https://farminghope.org).

**Position Overview**

The Line Cook & Trainer plays a vital role in Apprentice and kitchen success. Along with the Culinary Director, Training Team and Program Manager, the Line Cook & Trainer role will support 10-15 Apprentices each cohort. Our organization focuses on depth of impact and opportunity, not quantity. Those who want to grow in a leadership position are especially encouraged to apply. Our Community Food Program currently produces around 2,500 community meals a week. This role supports our culinary team in executing our production schedule and supporting the on-the-job education of each Apprentice as an individual.

Along with supporting our community meal production, this position will lead the culinary execution of our community dinners which feed 100 individuals during each service with a white tablecloth three course dinner experience. These dinners are attended by housing and food insecure families referred to our program by our partner organizations. These dinners are an opportunity to utilize produce from our food recovery and expose Apprentices to restaurant style dinner service featuring different styles of cooking, plating, and fine dining service.

### **Responsibilities include but are not limited to**

- Work with Culinary team and Apprentices to execute meal production schedule each week: prepping, cooking, plating, etc.
- Provide necessary teaching and oversight for Apprentices to accomplish tasks and develop skills
- Lead execution of our Family Dinners- planning, cooking, and serving plated 3 course dinners for 100 individuals
- Coordinate with Culinary Director and Chef de Cuisine on menu development, production planning, and product ordering
- Assist with onsite events as needed
- Ensure health and safety standards are exceeded each day

### **Candidate Qualifications**

- 3+ years experience cooking as Lead Line Cook or higher level role
- Strong desire to train Apprentices on knife skills, kitchen SOPs, following recipes, and large volume meal production
- Ability to multi-task with kitchen production
- Experience in different styles of cooking, making the most of ingredients, and creative with plating multi-course meals
- Highly organized
- Commitment to systemic transformation
- Flexibility working daytime and evening shifts is required
- Openness to lead production for culinary events over time
- English fluency required

- *Other beneficial qualifications:*, bi-lingual English/Spanish fluency; lived experience of barriers to employment; catering experience, professional teaching, coaching, training, and/or case management experience

### **To Apply**

Send your resume and cover letter to [hire@farminghope.org](mailto:hire@farminghope.org) by February 14, 2025.

Farming Hope is an equal opportunity employer. We enthusiastically accept our responsibility to make employment decisions without regard to race, religious creed, color, age, sex, gender, sexual orientation, gender identity, national origin, religion, marital status, medical condition as defined under State law, disability, military service, pregnancy, childbirth and related medical conditions or any other classification protected by federal, state, and/or local laws and ordinances.

At Farming Hope we have a clear vision to be a place where a diverse mix of talented people are able to learn, teach, and grow. Diversity is more than a commitment at Farming Hope—it is necessary to advance equity and inclusion for the Apprentices in our training program and our diners in the community.