



Green Meadows Farm in S. Hamilton, MA raises certified organic vegetables and small fruit and non-certified laying hens, broiler chickens, pigs, sheep and a few goats on our sustainable, integrated farm. Our farm supplies food for a 400-member CSA, a retail farm stand, and a few wholesale accounts.

We are currently hiring for a Farm Chef. We have a commercial kitchen that is used to prepare sandwiches, soups, canned goods, take-home meals, bread, muffins and other baked goods for our customers, using as much of our own produce and meats as possible. We also run a farm-to-table dinner series during the summer and cater some of our own private functions including rehearsal dinners, weddings, and anniversary dinners. We are looking to build on this solid base of offerings to include hot lunch items and more consistent production. Responsibilities in this position include:

- Production or direct management of all our prep foods offerings including the basics like soups and sandwiches and more involved items like a weekend take-home menu.
- Maintaining inventory for all kitchen needs and communicating with the Farmstand Manager in terms of ordering.
- Hiring and managing a part-time staff person, if needed, to keep up production in the busy months.
- Labeling and packaging of the prep foods offerings.
- Working with the Event Manager to create menus for parties, farm-to-table dinners and our own events.
- Communicating with the Farm Manager and Grower in terms of what is needed from the field and with the Farmstand Manager about what will be produced from the kitchen.
- Knowledge of costing and the ability to properly price the food produced.
- Maintaining a master list of recipes for all our prepared food offerings.

We are looking for a motivated individual who excels at both the timely production of delicious food and is creative about adding some new offerings. Qualified candidates would possess the following attributes:

- A professional and positive attitude with excellent communication skills in order to smoothly interact with a small team of managers.
- A love of local, fresh and organic food and the ability to make seriously delicious food from scratch along with the ability to creatively use surplus vegetables.
- In-depth knowledge of food production methods and the ability to produce for up to 150 guests at a time.
- The creativity and desire to expand our prepared foods offerings to a customer base that is hungry for more.

Candidates should have at least 2-3 years of experience on the line in a restaurant or in catering in addition to 1 year of experience in a managerial role, creating menus, doing inventory, and pricing. This position is seasonal from March through December. The schedule is Tuesday through Saturday from 7 am until 3 pm with some flexibility and nighttime or weekend hours when needed for events (usually one or two times per month). The number of hours/week will vary depending on the season and the number of events that we have, with an average of 40 hours/week. Pay is commensurate with experience (\$14-\$16/hr).

To apply, please send your resume and cover letter to admin@gmfarm.com. Thank you.