



Blanchet House of Hospitality

Serving our housing & food insecure communities

Job Announcement: Blanchet Farm Chef

Starting Wage \$25.00/hour

Non-exempt, overtime eligible

Schedule – We are open to exploring part time to full time opportunities. See below for more details.

On-site position; remote or hybrid work not available

Reports to: Farm Manager

BLANCHET HOUSE IS:

Founded in 1962, Blanchet Farm is a transitional residential program for men in addiction recovery. Our 62-acre farm in Yamhill County offers a unique recovery and personal growth opportunity, especially for individuals who may have not found success in traditional recovery environments. Blanchet Farm is a component of Blanchet House of Hospitality, which is headquartered in Portland, Oregon. Blanchet House & Farm takes pride in providing a safe, healthy, and respectful environment for everyone in our community.

OUR VALUES:

Hospitality We welcome everyone into our home with kindness and compassion.

Dignity We respect the inherent value of everyone inside and outside our organization.

Hope We foster optimism and the belief that good things can happen when we work together.

Integrity We are honest, reliable, and trustworthy.

Community We build relationships and strive toward common goals.

Authenticity We honor everyone's right to be their unique self.

ABOUT THE ROLE:

This is a first-of-its-kind opportunity to join one of Oregon's most admired nonprofit organizations and work at one of the more unique recovery programs in the United States. In this position, Blanchet Farm Chefs are responsible for preparing lunch and dinner for up to 24 residents plus staff living or working at Blanchet Farm. The Chef is also responsible for ensuring that the kitchen is appropriately and effectively stocked with food, ingredients, and other supplies required to prepare healthy, nutritious meals (breakfast, lunch, and dinner); that proper food safety, cleanliness, hygiene, and sanitation standards are met; and that kitchen equipment is in good working order and properly maintained. The Chef is responsible for appropriately closing the kitchen at the end of dinner service and is well-prepared for use the following morning. The Chef also will collaborate with other team members to enhance Farm to Table programs at the Farm. If you are a skilled culinary professional seeking a unique kitchen and meal service environment, joining Blanchet Farm may be just the opportunity you are looking for.



SCHEDULE:

We are looking for chefs who can cover the lunch and dinner services across a five- or six-day week. Depending on candidate interest and qualifications, we may fill this need with the following schedule:

- 1 Chef - Monday through Friday - 40 hours
- 2 Chefs - MTW or THFSA - 24 hours each

OUR PROFESSIONAL COMMUNITY:

Blanchet House staff members foster a professional community and contribute to the organization's wellbeing. Staff members take active roles in Blanchet House's community and culture in a variety of ways in addition to their essential responsibilities. They advance the Blanchet House Mission, our core values, and our commitment to be a house of hospitality.

Blanchet House staff members act with the highest degree of professionalism and integrity. They value compassion and respect for the dignity of others in their work; and they promote the safe, healthy, and friendly experiences of all Blanchet House community members. They respect and support appropriate personal and professional boundaries.

Blanchet House staff members develop and promote professional, collaborative, and collegial relationships to the benefit of one another, our organization, and the communities we serve. Staff members exhibit a growth mindset about professional goals and growth. They respect and work effectively with people from different cultures and with different perspectives and experiences. They learn from and build on diverse cultural and community perspectives and experiences. They are open to learning how unconscious bias may affect how we interact with individuals representing a variety of cultural, ethnic, language, and life experiences.

THE POSITION

DAY-TO-DAY:

- Responsible for food prep and cooking healthy, nutritious, and delicious meals for Blanchet Farm lunch and dinner service.
- In coordination with other chefs, ensure appropriate and effective
 - meal forecasting, menu planning, and food/ingredient inventory utilization and rotation.
 - inventory utilization and ordering for all supplies required for meals and kitchen operations, including cleaning and sanitation supplies, paper goods, cookware, and utensils.
- Pick-up or shop for food, ingredients, and meal/kitchen supplies as needed.
- Support and train residents and volunteers in their kitchen work.
- Ensure proper food and kitchen safety and sanitation.
- Ensure the proper operation, cleaning, and maintenance of kitchen equipment.
- Support Blanchet House sustainability efforts, including the organization's commitment to zero-food waste.



BIG PICTURE OPERATIONS:

- Collaborate with Blanchet Farm staff to enhance or develop Farm to Table projects at Blanchet Farm and build relationships in the community to further our healthy meals program.
- Prepare or assist the preparation of special meals or meals for additional diners on occasion and as requested.
- Promote a kitchen and meal service experience that prioritizes the residential program participants' wellbeing and progress in the residential program.
- Promote a safe and compassionate meal service and kitchen environment in which responses to issues and incidents are trauma-informed, culturally sensitive, and de-escalating.
- Promote a safe, effective, and rewarding resident experience.
- Role model positive community standards and upholds Blanchet House & Farm core values.
- Interact with residents in ways that are trauma-informed, positive and uplifting, and with sensitivity to their lived experience. This includes when interactions involve disagreements, conflicts, or violations of Blanchet House policy, rules, or expectations.
- Respect confidentiality at all times (confidentiality should be tempered with sensitivity to the well-being and safety of other residents, Blanchet House staff and volunteers, and the organization).
- Be knowledgeable of Blanchet Farm emergency procedures and how to respond in the event of a crisis or emergency, including a medical emergency.
- Participate in Blanchet Farm's culture and community and the day-to-day services of the organization.
- Provide program leadership and effective problem solving to promote effective services and operations.
- Support in-kind and financial donations by promoting effective and beneficial relationships with donors, particularly with regards to food rescue and food service donation opportunities.
- Help to maintain Blanchet Farm policies, procedures, and expectations.
- Attend staff meetings and trainings, which may occur outside regular hours. This time is compensated and overtime eligible.
- Maintain current food handling or other certifications/licenses required of chefs.

YOUR STRENGTHS:

- Able to work with, direct, and serve others experiencing complex issues with compassion and respect for their inherent dignity.
- Able to work effectively in a trauma-informed environment and with individuals in a recovery and self-improvement program.
- Cultural competence - to understand and value clients' unique perspectives, experiences, and histories.
- Exceptional listening and coping skills.
- Flexible and collaborative with an ability to reach consensus and respect differing points of view.
- Able to exercise sound independent judgment and initiate/complete tasks with minimal supervision.
- Appreciation for how your responsibilities support and affect your colleagues' work and the organization.
- Organization and time management - to prioritize and work on multiple projects to completion.
- Able to solve problems and navigate challenges successfully.



- Excellent attention to detail and the need for accuracy and conscientiousness in your work.
- Strong sense of responsibility, commitment, and follow through. You are dependable.
- Capable of keeping sensitive, personal, and confidential information private.
- Willing to learn new things and keep an open mind.

QUALIFICATIONS:

In addition to the ability to effectively perform the Essential and General Responsibilities of this position:

- Minimum five-years successful culinary experience; culinary training or the equivalent preferred.
- Large-batch cooking experience (for up to 30 people per meal), ability to improvise recipes, and the ability to be creative with a variety of donated (and unpredictable) ingredients a plus.
- Food Handlers Card certification required; ServSafe Certification preferred (must be willing to obtain ServSafe Certification if not currently held).
- Flexibility in terms of scheduling and the ability to pick up extra shifts a plus; Blanchet Farm is closed Christmas Day, Thanksgiving Day, New Year's Day, and July 4th – we are open all other holidays except on Sundays.
- Ability to effectively contribute to a professional environment and work with the highest regard for confidentiality and appropriate professional boundaries.
- Possesses insight pertaining to matters of diversity, equity, inclusivity, and social justice; understands how implicit bias may affect working effectively with individuals representing a variety of cultural, ethnic, language and life experiences.
- Ability to work effectively in a trauma-informed environment and with individuals in a recovery or self-improvement program; ability to work with, direct, and serve others with compassion and respect for their dignity.
- Ability to work with minimal supervision with considerable latitude for independent judgment and actions in day-to-day operations.
- Excellent interpersonal and communication skills as well as the ability to develop strong relationships with a variety of organizational stakeholders and when working with people with different backgrounds and life experiences.
- Ability to attend to multiple projects, prioritize, and manage time effectively; excellent attention to detail and the need for precision and diligence in one's work.
- Demonstrated understanding as to how your responsibilities support and impact colleagues and the organization as a whole.
- Proficient with Microsoft Office Suite, including Teams, Outlook, Calendar, Word, and Excel. Able to effectively use virtual meeting platforms and learn new technology

OUR BENEFITS:

Eligible benefits may include: health/dental/vision coverage for the employee (depending on FTE and may require employee contribution); Canopy Employee Assistance Program (incl. household members); Simple IRA program with employer match; free meals at Blanchet House; cell phone stipend; a work anniversary bonus; enhanced holiday pay when working; and a generous Paid Time Off/Paid Holiday benefit (>5 weeks in Year 1).

**OUR ENVIRONMENT:**

Many Blanchet House clients experience physical and/or mental health disabilities, mental health and/or addiction crisis, and trauma. Blanchet House also serves a diverse community, and we serve regardless of an individual's race, ethnicity, religious/faith, gender, sexual orientation, or gender identity. Employees must be willing and able to safely and successfully work in this environment and with marginalized, vulnerable community members.

INTENTIONAL EQUITY:

Blanchet House is committed to advancing equity and justice in our organization and in our community. This commitment inspires the Blanchet House staff to:

- Be intentional in our work toward equity and inclusion.
- Work toward a deeper understanding of the historical, systemic, and contemporary structures and actions of racism and other forms of discrimination, prejudice, and bias.
- Achieve a great understanding of and work toward correcting our own implicit biases.
- Continually identify inequities, eliminate barriers, and innovate our practices to better serve each other's experiences and needs.
- Staying engaged in the pursuit of equity and consistently seeking to repair and improve our understanding, practices, and services where we fall short.

SUPERVISORY RESPONSIBILITIES:

At times, may supervise residents in the performance of their kitchen services.

PHYSICAL DEMANDS:

Physical requirements are consistent with physical duties required of kitchen and food services personnel, including long periods of standing, walking, and the lifting/transport of items weighing up to 150 pounds, stooping, bending, kneeling, climbing stairs and ladders, and other physical activity associated with the lifting/transport (push, pull, move boxes, sacks, and carts) of large quantities of food and kitchen supplies.

Background check, drug screen, and proof of authorization to work in the U.S. required prior to hire.

Interested applicants should send resume to careers@blanchethouse.org.

No phone calls please.

Blanchet House of Hospitality is an equal opportunity employer. We will extend equal opportunity to all individuals without regard to race, religion, color, sex, pregnancy), national origin, disability, age, gender identification, sexual orientation, genetic information, or any other status protected under applicable federal, state or local law. Our policy reflects and affirms Blanchet House of Hospitality's commitment to the principles of fair employment and the elimination of all discriminatory practices.

Job descriptions are a summary of a position's duties and responsibilities. They are descriptive in nature and do not necessarily define every function of a position.