

## **Dining Services Manager and Head Chef Wolf Ridge Environmental Learning Center**

### **Company Description**

Founded in 1971, Wolf Ridge Environmental Learning Center was the first environmental learning center in the nation to be accredited as a K-12 school. Wolf Ridge, which attracts 13,000 participants from 100 communities annually, is recognized nationally and internationally as a leader in environmental education.

Located on 2,000 ecologically diverse acres of forest, lakes, streams, and wetlands, our campus provides spectacular views of Lake Superior, the hills leading north toward the Boundary Waters, and a 68-acre Lake Superior Field station on northern Minnesota's North Shore.

### **Organic Farm**

Our on-site organic farm provides agricultural learning experiences to both kids and adults as well as ultra-local sourcing for the kitchen. We grow over 10,000 pounds of vegetables per year that are used to feed participants, regional food shelves, schools, and the broader community.

### **Job Announcement**

Innovative. Collaborative. Welcoming. We are looking for a hands-on leader who is passionate about food and creating an exceptional dining experience. Someone who leads our small team by example and can motivate and inspire others while delivering healthy, nutritious, and creative meals to our staff and guests. With your team, maintain the capacity to serve cafeteria style in a 320 seat dining hall. This position offers the exciting opportunity to create your own menus as you partner with our on-site organic farm team and lead the dining and learning experience of integrating local foods into our mission of education.

### **Skills and Experience**

- Proven culinary talent and skill, ideally in a high capacity environment
- Desire to work with local producers and purveyors, including our on-site farm team
- Excitement to innovate, teach and learn, work with children, and present farm dinners, special events, and fundraisers
- Expertise creating and implementing efficient structures, systems, and standard operating procedures
- Ordering, budget, and inventory management
- Ability to operate independently and as part of a team
- Creativity that extends beyond the kitchen
- Problem solving, adaptability, and personal and professional resilience

- Marketing and promotion savvy to tell stories, engage guests, and create memorable experiences
- Understanding of dining services as a whole including:
  - FOH & BOH practices and procedures
  - Maintenance and cleaning processes
  - Staff scheduling and training
  - Maintaining food safety and a safe workplace
- Compassion, empathy, and ability to manage and resolve conflict
- Experience accommodating dietary restrictions and food allergies
- Appropriate training, credentials, certifications, and licensures
- Familiarity with Microsoft Office and Google Workspace

### **Compensation**

Competitive salary \$49,000 - \$58,700 D.O.E.

Signing bonus or relocation benefit negotiable with successful hire

Benefits—medical, dental, life, long term disability, HSA, Child Care FSA, 403(b) retirement plan with 7% match

Paid holidays, paid personal days, and 4 weeks paid vacation per year

### **Application Instructions**

For more information, a complete job description, and how to apply: [wolf-ridge.org/careers](https://wolf-ridge.org/careers)

Or, call 218-353-7414, email [jobs@wolf-ridge.org](mailto:jobs@wolf-ridge.org)