

## D Acres Farm to Table Coordinator

The Farm to Table & Hospitality Specialist at D Acres takes responsibility for the overall running of the kitchen & food preparation. This person will be expected to create healthy & delicious food using whole ingredients. We are looking for someone to manage meal service primarily on weekends. We do breakfast every Sunday 7:30-11 as well as Saturdays June-October. There is also dinner service Saturday Nights by reservation.

We are looking for a community resident who loves to cook and meet new people. Our organization depends on an enthusiastic and friendly ambassador to create an authentic farm to table experience.

Typical breakfast menu is D Acres or local pork, greens, squash, potatoes and herbal tea + pancakes and coffee from local roaster.

Typical dinner is D Acres pork, rice & beans, vegetables + dessert and appetizer, soup or salad

On weekends we also offer popcorn, peanuts and chips + salsa with beer or wine.

We do not anticipate one person to complete all the work necessary in the kitchen but we are hiring for an individual to coordinate all necessary aspects including food orders, clean up and guest service.

Strong communication and organization skills necessary to coordinate reservations and manage onsite personnel.

Typical work week is Friday-Monday

Salary is \$500-\$1000 per month dependent on experience & ability.

D Acres provides room and board.

To apply for this position contact D Acres ([dacres.permaculturefarm@gmail.com](mailto:dacres.permaculturefarm@gmail.com)) with a letter of interest, contact information, resume or CV if available. Check our website to learn more about D Acres - [www.dacres.org](http://www.dacres.org)

Please anticipate a confirmation within 5 days. If for some reason you do not get a response contact us by telephone. 603.786.2366