



# FIRE MOUNTAIN

## RESIDENTIAL TREATMENT CENTER

### **Kitchen Lead**

**Reports To: Operations Manager and Education Director**

**Supervision Exercised: None**

**Salary Range: \$41,000-\$45,000**

Join our expanding team at Fire Mountain Residential Treatment Center in gorgeous Estes Park, Colorado. Fire Mountain sits on 35 acres just outside of Rocky Mountain National Park. With gorgeous landscapes and access to outdoor adventures, our program works with adolescents, ages 12-17 who struggle with addiction and mental health issues. We are a 4-6 month residential program and work extensively with youth and their parents to help them learn coping skills, alter negative thinking patterns and develop healthy communication.

Upon successful results of a criminal background check (as required by law), the Kitchen Lead will create menus and prepare food for a non-inflammatory diet for staff, residents, and their families. This position will also teach one culinary class per week in two sessions to 15-18 residents (aged 12-17).

### **Qualifications and Education**

#### ***Required***

- 3-5 years experience cooking for a hotel or other residential facilities
- 3-5 years running the line as a lead cook or manager
- Experience in cooking for special diets

#### ***Preferred***

- Degree in culinary arts or its equivalent
- Experience in developing kitchen processes/systems to meet certification requirements
- Experience in teaching culinary to pre-teens and teenagers

### **Description of Job Qualifications, Required Skills and Duties:**

- Create menus following the principles of a non-inflammatory diet for breakfast, lunch, dinner and several snacks per day
- Work with a nutritionist to ensure the menus meet the nutritional needs for the residents
- Order food and supplies from outside vendors
- Incorporate any food produced through the horticulture program into the menu plan
- Prepare meals with the assistance of other kitchen staff
- Conduct thorough inventories of dry storage, frozen, and refrigerated items
- Oversee kitchen clean-up performed by the residents and work with the other kitchen staff to perform the remainder of the cleaning duties



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- Teach basic cooking skills and other culinary topics in a comprehensive culinary class to the residents.
- Prepare grades for individual students for the culinary class
- Provide input on new processes needed to develop systems to achieve accreditation in various areas.
- Attend a weekly meeting with the Operations Manager and other kitchen staff.

### **General Skills**

- Team Player with all staff
- Maintain a positive attitude toward all challenges
- Ability to work autonomously
- A willingness to work with and receive supervision from the Operations Manager as the while performing 90% of the job function and a willingness to work and receive supervision from the Educational Coordinator while performing teaching duties.

### **Knowledge**

- Must possess required knowledge and be able to explain and demonstrate, with or without reasonable accommodations, that the essential functions of the job can be performed.
- Able to learn new techniques and processes
- Able to evaluate program effectiveness and provide concise feedback
- Basic understanding of psychology of addiction, mental health and at-risk adolescent behavior

### **Computer Skills**

- Ability to demonstrate proficiency using standard office software applications
- Ability and willingness to learn new programs

### **Physical Requirements**

- Frequent lifting of objects up and exceeding 50 pounds
- Subject to standing, walking, sitting, bending, reaching, kneeling, pushing and pulling.

**Work Environment:** Sometimes Noisy, Quick Changes to schedules, Emotionally Demanding.