

Through relationship, respect and therapy, we support families and children to reconnect, rediscover and heal.

Do you like to cook? Would you like to help make a difference in the lives of adolescents? Come join the New Leaf Academy team! It is our mission at New Leaf Academy to model and teach our students how to care for their body from a holistic approach. Through therapy, relational support, individual work, exercise, and nutrition we believe we are shaping each student's future.

New Leaf Academy is seeking a part-time cook. Our cooks prepare high quality, from scratch, nutritious food to our 28 students and staff members who work with them. We accommodate dietary restrictions such as vegetarian, dairy free, gluten free, etc. Cooks work independently in the New Leaf kitchen to prepare meals while also supervising a few students in the kitchen during meal times.

New Leaf Academy is a therapeutic boarding school primarily for females, transgender females and non-binary students ages 10-15 located in beautiful Bend, Oregon. New Leaf Academy has been a national leader in the therapeutic boarding school field for over 20 years and remains committed to offering the best in clinical, academic and extra-curricular programs in a small, nurturing residential and school setting. We are family-owned and independent.

Standard cook schedule will be Tuesdays-Saturdays (including holidays), however we are willing to discuss the schedule that will work best for the right candidate. Shifts are typically 4-7 hours/day. Please inquire! Salary commensurate on experience.

Responsibilities include:

- Preparation and serving of nutritious, homemade meals and snacks for up to 30 people, accounting for a variety of dietary needs at each meal
- Keeping all areas of the kitchen and dining hall clean
- Ensure that all food preparation, storage and cleaning practices follow health department regulations
- Supervise and support students while they are helping in the kitchen and ensure student safety
- Develop and maintain positive, healthy relationships with students

Qualifications:

- Current Oregon Food Handlers Card
- Driver's license and ability to pass background check
- Experience preparing and cooking high quality, healthy food and working in residential setting or cooking for 25+ people
- Working knowledge of kitchen equipment and nutritional standards
- Experience preparing vegetarian, gluten free, dairy free, and kosher meals preferred
- Experience working with youth and ability to hold appropriate boundaries
- Strong communication, organizational and time management skills
- Ability to work independently
- Positive attitude and ability to be a team player

Visit www.newleafacademy.com for more information.

Please send cover letter and resume detailing your experience to Operations and Human Resource Director Stacie Fox at sfox@newleafacademy.com