

Job Description

William J. Gould Associates, Inc
Harvest Barn Bakery Manager

Join a dynamic team dedicated to healing, recovery and reimagining mental health treatment. The Harvest Barn Bakery Manager works as a member of a multidisciplinary team that contributes to each guest's treatment and recovery. Reporting to the Work Program Director, this position is responsible for the overall direction and daily operation of the Harvest Barn bakery, work program and retail initiatives. The Harvest Barn is responsible for baking and preparing foods for use in the kitchen, Roadside Cafe and retail sale at Roadside. The team is responsible for processing Gould Farm products including processing dairy into yogurt and ice cream and packaging syrup for retail sales. Must be willing to promote the values and spirit of Gould Farm, to actively participate as a member of the community and to continuously seek ways to improve, both self and function.

Specific Responsibilities include but are not limited to:

Training and Support of Guests in Work Program

- Assist in creating, managing, and maintaining a supportive and dynamic work program for guests.
- Participate in treatment planning and implementation related to skill development and individual guest recovery process.
- Explore and develop new recipes appropriate to therapeutic and transferable skill building for guests, while considering use of Gould Farm resources/products and reflecting mission.
- Uphold local, state and federal health codes and regulations and sanitation standards; train staff and guests in safe food handling and sanitation.

Administration and Production

- Serve in a leadership role, supervising and supporting staff and volunteers on the team and providing oversight of the work program and general operation of the bakery.
- Meet weekly with Harvest Barn staff and volunteers for individual supervision and team development in support of professional growth and competency.
- Assist in communicating with other teams about flow of resources and products, specifically Kitchen and Roadside Café for products, F&G, Garden and Farm for resources/supplies.
- Oversee maintenance of purchase and sale records.
- Oversee and manage the flow and ordering of ingredients, cleaning and packaging supplies.
- Connect to local food and community events for awareness of opportunities for marketing and sales of products and mission of Gould Farm.
- Responsible for developing and ongoing monitoring of Harvest Barn budget.
- Attend and participate in regularly scheduled staff and community meetings.
- Participate in ongoing training to meet performance expectations.
- On-call duties after 6 months of service.

Qualifications: This position requires residency at the Farm as a condition of employment (living at Gould Farm in employer provided housing). Should suitable housing not be available at the time of hire, agreement to moving to the Farm as soon as suitable housing is available is a contingency of employment.

Food preparation and baking experience and/or relevant culinary, baking and pastry education required with Serv-Safe certification. Must have interest in preparing great food products. Excellent interpersonal and communications skills, organization and planning skills are essential. Must be able to supervise small groups of people. Must be able to judge the skill & motivation level of individual guests and be able to work independently and as a member of a team.

Gould Farm is an equal opportunity employer; the organization offers employment, advancement opportunities and benefits without regard to race, color, gender, gender identity and/or expression, sexual orientation, pregnancy, religion, marital status, parental status, physical or mental ability, mental health, age, veteran status, ancestry, national or ethnic origin, genetics, political beliefs, and any other basis prohibited by applicable state, federal, or local laws. Candidates who can contribute to Gould Farm's commitment to diversity are encouraged to apply.

Compensation: Starts at \$40,000 with a great benefits package including medical/dental insurance (employer pays 85% of premiums and up to 100% of deductible), life insurance, generous Paid Time Off (PTO includes 5 weeks of vacation and holidays the first two years and 6 weeks thereafter), generous sick time accrual, 401K, low cost on campus housing including utilities, generous food benefit including prepared meals 3X a day and access to basic pantry items and Farm made products.

INTERESTED CANDIDATES SUBMIT A LETTER OF INTEREST AND RESUME:

hr@gouldfarm.org