



POSITION DESCRIPTION

Director of Dunbar Hall & Chef

The Director of Dunbar Hall & Chef, reporting to the Vice President and Chief Operating Officer, is responsible for providing administrative leadership for and daily oversight of the College's dining hall and catering services for approximately 200 students, faculty, staff, and guests.

Rated as the nation's top collegiate kitchen by *Bon Appétit Magazine*, *Sierra Magazine*, and The Real Food Challenge, Sterling grows and raises approximately 30% of the food served in Dunbar Hall.

Professional Qualifications

Desired qualifications include: a demonstrated commitment to furthering sustainable and local food systems and direct experience managing a dining facility and service of a similar or larger scale to that of Dunbar Hall; skilled collaborative leader who can supervise a full-time staff of 5 and students through the College's Work Program; creativity and flexibility and the desire and ability to work in a diverse community; a desire to engage deeply in the community life of students, faculty, and staff; and an appreciation for life in rural Vermont.

Competitive candidates will have a undergraduate or advanced degree or a professional diploma with direct experience in a culinary setting that applies sustainable practices, and five or more years of professional leadership experience.

The successful candidate will have:

- A commitment to the environmental stewardship and liberal arts mission of the College.
- A developed vision and the capacity to advance the food services of the College.
- A strong desire to work with and supervise students through the Work Program.
- Integrity and a commitment to collaborative service leadership by example.

Specific duties include:

- Provide leadership that ensures that the kitchen is safe, sanitary, and operated in compliance with all applicable State regulations and licensing requirements.
- Ensure that the food served at Sterling is high-quality, local, seasonal, delicious, and meets the diverse dietary needs of the community.

- Work collaboratively with colleagues, including faculty and staff, to plan for the kitchen's needs from the College's farm.
- Supervise and evaluate professional kitchen staff.
- Supervise, mentor, train, and regularly evaluate student kitchen workers.
- Maintenance of and planning for the dining services budget.
- Take a hands-on approach to collaborative leadership by cooking for several shifts each week.
- Entrepreneurial vision for catering and dining service in conjunction with the goals and objectives of the College's strategic goals.
- Capacity for publicly articulating the values of Sterling College and Dunbar Hall.
- Willingness to work some weekends and to participate fully in the calendar of the College.

The College & The Rian Fried Center for Sustainable Agriculture & Food Systems

Founded in 1958, Sterling College is the leading voice in higher education for environmental stewardship and rural place-based education. The College was among the first liberal arts colleges in the United States to focus on sustainability through academic majors in Ecology, Environmental Humanities, Sustainable Agriculture & Food Systems, and Outdoor Education. Sterling is among the smallest colleges in the United States with 18 full time faculty, 38 staff, approximately 142 undergraduate and 136 continuing education students. Sterling is home to the innovative School of the New American Farmstead and the Wendell Berry Farming Program, is accredited by the New England Association of Schools and Colleges, and is one of only nine federally recognized Work Colleges in the nation.

Sterling College, located in the heart of Vermont's rural agricultural economy and vibrant local food system, and The Rian Fried Center for Sustainable Agriculture and Sustainable Food Systems encompass our educational Farm, Forest, and Kitchen, bachelor's degree programs in Sustainable Agriculture & Food Systems, and continuing education programs through the School of the New American Farmstead. Sterling students play an integral role in food production, as Sterling is a federally recognized Work College, with all students working to defray the cost of their education.

The Dunbar Hall kitchen has undergone a recent significant renovation and is outfitted with modern and efficient commercial equipment. The dining area will be similarly renovated in the spring of 2018.

Application Instructions

Position remains open until an appointment has been made, but application review will begin on March 1, 2018. Candidates should send the following materials electronically: cover letter, resume, and contact information for three references. References will not be contacted without candidate permission.

Application letters should be addressed to Matthew Derr, President, and submitted to Ms. Nancy VanWinkle, Assistant to the President, at nvanwinkle@sterlingcollege.edu. Phone: (802) 586-7711 x 111.