



Job Opening: Head Chef (seasonal position)

Kneisel Hall Chamber Music School and Festival is a premier summer music festival located in Blue Hill, Maine. Each summer, Kneisel Hall offers public concerts, residential artist training programs for advanced musicians, as well as day camps for younger students. Kneisel Hall's flagship program, the Young Artist Chamber Music Program, attracts today's most gifted young professional artists who come to Kneisel Hall for seven weeks to immerse in chamber music study and artistic development.

Kneisel Hall is seeking a Head Chef to prepare meals for students and staff who live on Kneisel Hall campus during the summer. The Chef also plans the meals, places orders, manages the overall running of the kitchen and dining hall, and supervises kitchen assistants. This is an 8 and 1/2-week seasonal contract position from mid-June to mid-August each year. Summer housing is provided for a long-distance employee.

2025 DATES: Wednesday, June 11- Sunday, August 10

RESPONSIBILITIES

The Chef is responsible for the day-to-day meal services and kitchen and dining hall operations, including but not limited to:

- Prepare and serve daily meals for 50-60 campus residents (3 meals a day Monday to Friday; brunch and dinner on Saturday)
- Prepare and serve refreshments for special events and receptions
- Order supplies and ingredients, manage inventory, and monitor budget
- Maintain a clean, orderly, and efficient workplace
- Perform support cook duties including food preparation, organizing, and special projects
- Perform cleaning tasks, such as dishwashing, trash removal, cleaning floors and dining hall
- Schedule and supervise 2 kitchen assistants
- Ensure that all kitchen functions meet or surpass hygiene and safety standards
- Other kitchen-related duties and responsibilities as assigned

QUALIFICATIONS

- 3-5 years of experience in professional food service; experience cooking for large groups in a resort or camp-like setting preferred
- Availability to respond to emergencies and urgent needs, including evenings and weekends
- Ability to take initiative, set priorities, and take full charge of tasks from start to finish
- Strong customer service mindset with a commitment to providing high-quality service
- Strong interpersonal and communication skills
- Ability to maintain high professional relations with staff, faculty, and students
- Food safety certification required



KNEISEL HALL CHAMBER MUSIC SCHOOL AND FESTIVAL

- Valid U.S. driver's license required for occasional use of company vehicle
- Must have reliable transportation to and from work

PHYSICAL REQUIREMENTS

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential tasks of this job:

- Must be able to work during prolonged periods of standing and walking
- Must be able to use small and large kitchen equipment; reach above the head or reach forward; bend, kneel, stoop, or crawl
- Must be able to lift up to 50 pounds at a time and occasionally lift and/or move up to 100 pounds.

REQUIREMENTS

Applicants will need to pass a background check.

All staff working on the Kneisel Hall campus are required to be fully vaccinated against COVID-19 and must take a 1- hour online anti-harassment course before the start of employment.

COMPENSATION

A competitive salary is based on experience. Compensation is for 8 1/2 weeks (average approx. 45-50 hours per week).

Housing will be provided for long-distance employees.

TO APPLY

Email a resume and a cover letter addressing relevant experience and interest in a specific position to jobs@kneisel.org, with the subject heading "Head Chef Application, [Your Name]". will be reviewed on a rolling basis.

Visit www.kneisel.org to learn more about Kneisel Hall Chamber Music School and Festival.

This job description indicates the general nature and level of work performed. It is not designed to be interpreted as a comprehensive inventory of all duties, responsibilities, and qualifications required for the job.

Kneisel Hall is an equal-opportunity employer and does not discriminate based on race, color, religion, national origin, ancestry, gender, gender identity, sexual orientation, age, disability, or political affiliation.