tidelines institute

Hiring announcement: Local Foods Educator

Overview

Tidelines Institute, a Gustavus-based educational nonprofit, seeks a Local Foods Educator to manage the commercial kitchen at our Good River Campus, prepare daily meals for 12-25 individuals during the work week, and teach culinary skills to college-age students. This is a seasonal, full-time position running June 1st-November 12th, 2026 (dates somewhat flexible). For the right person, this position is renewable in future years, and some winter work may be available. Please visit tidelinesinstitute.org for more information about the organization.

Responsibilities

- Live in Gustavus during term of employment, except while on vacation or off-site as needed to fulfill duties
- Cook two meals each weekday for the campus community (12-25 individuals) during program operations (weekend work may occasionally be required)
- Teach culinary and food preservation skills to students, volunteers, and interns
- Conduct regular kitchen inventory
- Cook and preserve produce coming in from the garden, in coordination with garden staff
- Manage food ordering
- Manage kitchen budget
- Maximize amount of food made and procured locally (bread, yogurt, granola, etc.)
- Keep kitchen in sanitary condition in compliance with Alaska Department of Environmental Conversation requirements
- Maintain active Food Protection Manager certification
- Prepare food for student trips
- Participate in Tidelines community life
- Provide formal and informal mentorship to Tidelines students
- Potentially offer culinary and/or local foods workshops open to the Gustavus community
- Assist with foraging and subsistence activities, including procuring and putting up local wild foods, and guide students in this
- Serve on at least one self-governance committee
- Assist staff as needed with Employer's programs, including cleaning, hosting, transportation, and logistics
- Assist with other campus duties (caring for ducks & chickens, etc) as needed on an ad hoc basis
- Support holistic student wellbeing including physical, mental, and social health.
- Assist Employer in designing and delivering educational courses consistent with the Employer's mission and the Employee's skill set.
- Abide by the terms of the Tidelines Institute Personnel Policy

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Desired Experience / Personal Qualities

- Bachelor's degree, culinary school degree, or relevant life experience
- Current Food Protection Manager certification or ability to acquire certification by start date (Tidelines may be able to assist with course costs)
- Experience feeding large groups on a budget (either in a professional or informal setting)
- Experience teaching and mentoring young people
- Experience with canning, pickling, preserving, fermentation and/or baking
- Experience living and working in diverse communities
- Ability to get creative with garden produce and leftovers
- Valid US driver's license
- Personal qualities: hard worker & self-starter; does NOT need 24/7 supervision, excellent teamwork skills, flexibility, sense of humor, resourcefulness, and positive attitude
- BONUS: experience managing a kitchen, experience butchering meat or processing fish, experience gardening/harvesting wild foods, and/or knowledge of Alaskan food traditions

Compensation

- $2500-$3500 monthly salary, DOE
- Full room, board, and on-site utilities during employment
- Up to $500 travel reimbursement
- Two weeks PTO
- Medivac insurance
- Appropriate use of Tidelines outdoor gear and vehicles

To Apply

Please send the following materials to Laura Marcus at laura@tidelinesinsititute.org. Inquiries can be directed to the same address.

1. Cover letter, including
    - Your background, skills, & experience
    - Your interest in Tidelines Institute's mission
    - Dates of availability
1. Resumé
2. Contact information for two references