

The Herbfarm



Production Farmer & Kitchen Gardener for The Herbfarm Restaurant

THE HERBFARM IS A ONE-OF-A-KIND AAA 5-DIAMOND-RATED RESTAURANT serving 9 course chef-selected menus for a 4-hour dining experience. The restaurant has had its own farm for 30 years and uses *only* locally sourced ingredients in its 20 different menu changes each year. It is America's only 5-Diamond Restaurant north of San Francisco and west of Chicago.

Position: Herbfarm Restaurant Production Farmer/Gardener, a full-time, year around position.
Start in January 2016

Location: The Herbfarm Restaurant and Farm in the Sammamish Valley,
about 25 minutes northeast of Seattle, Washington

Farm Location: 124th & Redmond-Woodinville Road, Redmond, WA USA

Gardens/Restaurant: (One mile north of farm):
14590 NE 145th St, Woodinville, WA 98072

Supervisors: The Herbfarm Chef and the General Manager

Phone: 425-485-5300 Fax: 425-424-2925

email: jobs@theherbfarm.com

Overview: Maintain the Herbfarm Restaurant's 5-acre production farm that grows & delivers high quality herbs, eggs, and produce to our restaurant. Animal care. Oversight of on-site display gardens. Oversee staff/volunteers. Computerized tracking of crops and harvested produce. Flexibility and willingness to work hard and sometimes long hours in all weather.

Details: Creating and maintaining growing schedule for The The Herbfarm farm based on the chef's input.

Propagating. Planting. Cultivating. Weeding. Harvesting to kitchen specifications. Transplanting. Seeding. Trellising. Irrigation.

Operating a tractor, walk-behind tractor, rototiller, and mulching mower.

IPM and biological soil & plant management for sustainable techniques. Composting.

Occasional interaction with public when restaurant classes & events are at the farm or at educational events.

Care of apiary, pigs, chickens.

Oversee farm safety.

Oversee Assistant Farmer and small team of seasonal workers and volunteers.

Represent The Herbfarm in local community agricultural organizations and events.

Communicate consistently with the General Manager and The Herbfarm Chef.

Experience and Qualifications:

- 2+ full growing seasons experience with row crop vegetables and culinary herbs (preferably in Western Washington or similar climate)
- Creative skills to manage all aspects of mixed vegetable, fruit, flower, & herb production

- A long term interest in farming & local food production
- Good physical condition: able to lift 50# repeatedly with stamina & energy.
- Simple tinkerer/fixer with basic carpentry skills
- Experience with small gas powered machinery, i.e. rototillers & mulching mowers
- Experience driving tractors and using farm implements
- Be self-directed and comfortable working alone AND be a team player reaching for shared goals
- Strong communication skills—written and verbal
- Experience managing growing and harvest data
- Understanding of IPM, biological soil and plant management

Character Traits:

Works well with others and alone takes direction well

Self starting, motivated

Dependable, timely

Takes pride in work well done

Organized and tidy

Guest and Customer oriented

Cares for staff

Creative AND willing to take artistic direction

Must be interested in food

Communicates well

Trustworthy and honest

Doesn't give up easily

To Apply:

Send resume and cover letter.

Come by for a tour of restaurant and garden any day between 10 and 3.

Direct emails to: jobs@theherbfarm.com

More on next page-->

MORE DETAILS

Physical Areas to Oversee: 5-Acre Farm

Chickens

Pigs

Heated Greenhouse

3 large poly tunnels

Washing Shed/Tool Shed

Tractor with tools

Hand tools

Water infrastructure

Electricity

Fruit trees/berry bushes

Bee hives

Compost

Farm Cat

Resident rodents

Kitchen Garden: 6,000sq ft at the restaurant

Raised beds

Beds around restaurant

Cold frame out back

Pet pigs

Building Surround/lights

Offsite Storage and Garden

Owners garage and yard often used for storage and alternate location for rare seeds so they are in two locations to hedge against loss/failure in just one.

Areas of Responsibility and Input

Growing

High quality crop selection with Chefs

Farm Growing Schedule-with Chefs creating, maintaining in computer

Design and upkeep of the restaurant's Kitchen Garden and Restaurant beds

Responsible growing methods

Mapping of locations of crops

Purchasing seeds/plugs/supplies

Water management

Composting

Fruit tree pruning

Annuals and perennials

Wet ground and dry ground

Staff

Interviewing/hiring with GM

Training

Scheduling

Reviewing per HF handbook with GM

Employee safety

Animals—food,water,health

Chickens for eggs

Pigs for butchery (pastured at the farm)

Pet Pigs (in the gardens at the restaurant)

Bees

Farm Kitty

Management

Manage annual budget created with your input

Annual Budget creation with Chef

Communication with owners

Maintenance of expense records

Maintenance of "sales"/harvest records

Equipment care

Tractor maintenance

Cart maintenance

Organization of Farm tool/equipment

Tool and Supply storage/control

Inventory of above

Harvest

High quality weekly/daily harvest to chef's specifications

Computer tracking of harvest

Communication

Availability list

Staff meetings

Farm Management Meetings

Location of crops

Problems/Challenges we can all solve together

Priorities and re-prioritization

Schedule

Weekend work required

Less hours in the winter

Long days in the spring/summer

Outside in all sorts of weather

Current Equipment and Supplies

Large Poly Tunnels

Tool Shed

Tiller
Tractor Attachments
Tractor
Refrigerators
Seed backstock
Heavy Duty Laptop
Heated Greenhouse
Rugged mower
Weedeaters
Compost Pile for evaluation
Drip tape
Ground Cover cloth
Fencing

Staff

Farmer Assistant/Kitchen Gardener (avrg 30 hours all year FT May-Oct)
Farm Hand(s) April – September
Volunteers—as needed

Future Ideas

CSA
Local restaurant supply
Source for excess
Grants for various Ag projects

Would be Successful When:

1 Month

Knows everyone in the company
Walked Basil and Borage
Completed Harvest on own
Can access Dropbox and The Herbfarm
Server files
Thymely response to emails/texts from HF team
Maintain daily notebook

3 Months

Timely, accurate, high quality restaurant harvest
Current and Approved Hedgerow Grant-use or not?
Format growing schedule using The Herbfarm plant list

Update harvest/availability list for all to use
Current Staff Schedule
Plan for future staffing needs
Familiar with Budget and Budget-to-Actual
Weekly feedback/plans to GM & Chef
Assist in selection of new tractor
Assist in sale of old tractor
Tool Inventory and shopping list
Animal care consistent and thorough
Familiarity with local suppliers/sources for supplies
Building knowledge of seed and plug sources

6 Months

Meeting or exceeding budget
Eighty percent success on meeting growing schedule
Plan for use of excess produce
Connecting with local ag community
Retention of staff
Kitchen garden full and under control
Equipment care/maintenance schedule set and maintained

1 Year

Create growing schedule with input from chef, gm
Maintenance of equipment
Taking lead in Farm Management meetings
Input for new varieties to grow
Input for new techniques to improve or stretch growing season
Take lead in 24 Hours at farm and other farm/guest programs
Strong team relations between Chef team and Farm team

2 Years

Plans for being more efficient on the farm
Consider CSA to recycle excess produce
Apply for grants to improve/maintain farm
Begin to develop recognition among peers for work at HF