DEEP SPRINGS

DEEP SPRINGS COLLEGE, CALIFORNIA
Founded 1917

Farm-to-Table Chef and Boarding House Manager

Deep Springs College, a unique educational institution in Eastern California's high desert, is seeking a Farm-to-Table Chef to be our next Boarding House Manager. The Board House Manager is primarily responsible for managing the operation of our dining facility and training student cooks. This position is ideal for an individual with general culinary skills and training, a commitment to service-oriented leadership, and an aptitude for working closely with young adults in an educational setting.

The total population of Deep Springs College ranges from approximately 30 people (May to August) and 45 people (September to April).

Job Summary

The Boarding House Manager, plays an instrumental role in maintaining the nourishing, educational, and communal environment that is central to life at Deep Springs College. They run our 6000 sq. ft. Boarding House (a kitchen and dining facility completed in May 2023), oversee the provision of three healthy meals a day to our community, and source produce, meat, eggs, and milk from our college's own farm, garden, and ranch as well as from outside suppliers.

Using our restaurant-quality kitchen, the Boarding House Manager prepares lunch on weekdays and coordinates with two student cooks to provide breakfast and dinner on weekdays as well as two meals a day on weekends. The Boarding House Manager also oversees a 3-4 person student crew responsible for dishes and the daily upkeep of the boarding house.

Working in this role, the Boarding House Manager engages with our student body, promoting an atmosphere of learning, growth, and mutual respect. They act as a supervisor, teacher, and consultant who guides students in the culinary arts and in Boarding House maintenance. They carry out the following responsibilities, with the help of student labor:

Key Responsibilities

- **Creative Culinary Leadership:** Envision, create, and execute nutritious meals incorporating ingredients sourced from our college's integrated cattle ranch which includes our 2-acre organic garden, large orchard, laying hens, meat hens, and pigs.

- **Educate:** Train and supervise student cooks, many of whom may have no previous kitchen experience. Promote sustainable practices in food management.
- **Boarding House Operations:** Ensure the smooth operation of our dining facility, including adherence to health and safety standards, maintenance, delivery and sourcing of additional ingredients, budget management, and facilitation of special college events.
- **Farm-to-Table Cuisine:** Embrace a farm-to-table ethos, working closely with our Garden Manager to utilize our seasonal bounty of produce.
- **Support the traditional Deep Springs Butcher Program**: In cooperation with the Student Labor Commissioner and the Ranch Manager, support the traditional Deep Springs Butcher program (beef, chicken, and pork) in our food processing facility.

The Boarding House Manager, like all staff positions at Deep Springs College, is required to spend some of their working time participating in a governance committee for the college. They may also have the opportunity, should they so choose, to offer an independent study for students on culinary skills beyond the regular supervision and instruction of student laborers.

Qualifications

- Demonstrated leadership in a kitchen or dining service environment.
- Experience and passion for farm-to-table cuisine.
- An excellent demeanor to train, manage, inspire, and collaborate with students in the culinary arts and food management.
- Excellent time-management skills and flexibility with working hours.
- Knowledge of budget management and inventory control.
- Familiarity with commercial health and safety regulations in a dining service context.
- Excitement for living in and cooking for a small, close-knit community.

Working at Deep Springs College offers rewarding experiences beyond the scope of individual roles. Staff members not only manage their respective responsibilities but also interact closely with students, providing guidance in their studies, work, and communal decision-making. Staff also set high behavioral and communicative standards, participate in campus events, and collaborate on problem-solving and improvements across the college. This unique, intimate setting is often considered a rare privilege and enriching aspect of a Deep Springs professional life.

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Compensation and Benefits

The Boarding House Manager position offers the following outstanding benefits:

- Free on-site housing
- Paid utilities
- Meals provided
- Health, vision, and dental insurance
- Generous PTO allowance
- Substantial retirement contribution
- Professional development funding and opportunities

We offer a competitive salary and benefits package, alongside the opportunity to live and work in a distinctive educational environment. Here, you can have a meaningful and singular impact.

The salary range for the Boarding House Manager is $65,000 - 75,000, though we are open to negotiating compensation commensurate with exceptional experience.

We are open to candidates early in their career with the potential to fully grow into this role as well as experienced professionals ready to quickly master every element of this position.

Application Instructions

For additional information, visit www.deepsprings.edu. Applicants must consent to a background check.

Please send your resume and a brief cover letter stating your interest and qualifications to BoardingHouseSearch@deepsprings.edu. We will consider applications on a rolling basis until the position is filled.

College Description

Deep Springs College is a private, nonsectarian, fully accredited, two-year college for academically-gifted young people, located on a small cattle-and- alfalfa ranch in a beautiful, remote area of the White Mountains on the California-Nevada border. 24-30 students attend.

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The program, founded in 1917, combines rigorous academic coursework with a minimum of 20 hours of physical labor each week. Students milk cows, wash dishes, assist in the office, cook, clean, make hay, and tend to cattle, horses and gardens.

All members of the Deep Springs community—the students, faculty, staff, president, and resident families—live on-site and take part in fostering and developing community life, at the same time respecting each others' need for privacy.

Deep Springs is an equal opportunity employer. We do not discriminate on the basis of sex, gender identity, sexual orientation, race, religion, national origin, religion, age, or disability. Deep Springs encourages individuals with various experiences and backgrounds to apply.

The college is located in California's Eastern Sierra region on Highway 168, 26 miles east of Big Pine, California, 11 miles from the Nevada state line. Death Valley National Park and the Ancient Bristlecone Pine Forest are directly adjacent to the College, and Yosemite National Park, Mono Lake, the Buttermilks, and Mammoth and are all within a few hours' drive. Los Angeles is a 5-hour drive away, Las Vegas is 3.5 hours; and the San Francisco Bay Area is 7-8 hours depending on the season.

October 2026