

Farm and Education Director

Located in Baja California, 40 miles Southeast of San Diego, on 6 acre, diversified farm to table market garden with experienced farm team, room and board and competitive annual salary.

Since 1986 Rancho Tres Estrellas has been providing organically grown produce and eggs to Rancho La Puerta destination resort and spa, La Cocina Que Canta, Rancho La Puerta's Cooking School and various cancer hospitals in the region. We are looking for a farmer with many years of field experience that can direct an experienced production team and develop an exceptional internship and volunteer program. Must have a deep love of the earth and an ability to mentor and inspire others.

Qualifications:

Minimum 6 years of experience in the field (organic, CSA farms)

Minimum 2 years as farm manager (organic, CSA farms)

Basic Spanish

Required Skills:

Soil and weed management

Teaching experience

Intern coordination

Overseeing equipment and machinery maintenance

Record keeping

Strategic financial planning

Orchard management

Preferred Skills:

Bilingual

Teaching – adult workshops and internship curriculum

Farm to Table, communication with chefs

Drip and Fertigation experience

Chickens and goats

Composting and compost tea

Biodynamics

Permaculture

Beekeeping

Equipment operations and maintenance – Tractor, spader, etc..

CSA (development and management experience)

Herbal medicine and value-added product

Ease with media

Entrepreneurial



We are looking for that rare combination of someone who is technically a very proficient organic farmer with many years of experience but who is still passionate: wise with youthful enthusiasm. Someone who enjoys mentoring, teaching and multi cultural experiences. Someone with the patience and the persistence to evaluate long established farm practices and evolve them to the next level and who has the starting fire to initiate and implement an educational program for interns and guests of Rancho La Puerta. Someone who loves food and is comfortable collaborating with chefs. This is a well-established, pioneering Farm-to-Table destination with an emphasis on sustainable agriculture, living foods and hands-on education.

We have 6 intensive acres of organic gardens with orchards and 100 chickens set within a 280-acre nature preserve. We have a highly skilled farm production team and substantial infrastructure along with a world class cooking school (<http://www.rancholapuerta.com/at-the-ranch/culinary-experience/cooking-school/>).

We are considering innovations in the following areas: CSA development, fertigation and compost tea, goats, more bees and an educational program that provides immersion in farm and garden basics to the guests at Rancho La Puerta and learning opportunities for interns. Currently we have housing for a farm manager and up to four interns.

We need to implement better management practices in fruit and orchard production, weed control, soil fertility and to develop effective financial strategies. After nearly 30 years of organic production we are exploring the idea of incorporating biodynamic practices into the rhythm of the farm. We are not certified organic and are considering biodynamic certification.

Please direct questions and applications to:
Stephanie@farmerd.com
(770) 401-2992

Please submit your application in the following format:
Email Subject: "First Last- Farm Director"
Cover Letter: "First Last- Letter"
Resume: "First Last- Resume"

Please attach your cover letter and resume as a Word document or as a PDF.

