



Big Wave Group

Co-Chef (Part-Time)

The Big Wave Group, a 501(c)(3) nonprofit based in Half Moon Bay, CA, is seeking an experienced **Part-Time Co-Chef** to join the culinary team at the newly opened **Big Wave Center**.

Working alongside our Executive Chef, the Co-Chef will help deliver a high-quality daily food program serving adults with intellectual and developmental disabilities (IDD), along with caregivers, staff, and visitors. The Co-Chef will prepare and serve fresh, nutritious meals, lead kitchen operations during assigned shifts, support volunteers and kitchen assistants, and help maintain the highest standards of food quality, safety, and hospitality. This position reports to the Executive Chef.

About Big Wave Group

The mission of the Big Wave Group is to provide access to opportunity, housing, and a strong sense of community for adults with intellectual and developmental disabilities.

The newly opened 50,000 square-foot **Big Wave Center** is designed to be a premier destination for the Bay Area IDD community and includes:

- 38 apartments (studio, one-, and two-bedroom units)
- A commercial kitchen serving residents, staff, caregivers, and visitors
- A Culinary & Catering Program and Day Program operated by a nonprofit
- A Fitness and Recreation Club and Game Room
- A 10,000-square-foot outdoor events courtyard and outdoor kitchen
- The adjacent Big Wave Farm

Key Responsibilities

Meal Preparation & Kitchen Operations

- Prepare and execute daily lunch, dinner, or weekend brunch service.
- Assist with menu execution while contributing ideas for menu enhancements.
- Prepare plated dinners and oversee buffet-style weekend brunch service.
- Ensure meals accommodate dietary restrictions, allergies, and special nutritional needs.
- Maintain a clean, organized, and inspection-ready kitchen.



Kitchen Leadership

- Independently manage kitchen operations during assigned shifts.
- Supervise and direct volunteers and interns as needed.
- Maintain high standards for food quality, presentation, sanitation, and food safety.
- Assist with inventory management, receiving deliveries, food storage, labeling, and rotation.
- Support equipment care and daily kitchen organization.

Community & Mission

- Create a welcoming dining experience for residents and guests.
- Interact respectfully with adults with intellectual and developmental disabilities, their families, caregivers, and staff.
- Support the Big Wave mission by fostering an inclusive, positive, and collaborative environment.
- Represent Big Wave's values of dignity, hospitality, and community through every meal served.

Qualifications & Experience

- Formal culinary education or equivalent professional experience.
- 3+ years of experience in a commercial kitchen, hotel, catering operation, or upscale restaurant.
- Strong breakfast and brunch experience, including buffet service.
- Excellent baking skills are highly desirable.
- Ability to work independently and confidently lead the kitchen during assigned shifts.
- Strong organizational and time-management skills.
- Thorough knowledge of food safety and sanitation standards.
- ServSafe certification required.
- Experience accommodating special diets and food allergies is a plus.
- Experience working with—or a commitment to serving—the IDD community is preferred.
- Warm, patient, collaborative, and professional demeanor.
- Ability to stand for extended periods and lift up to 40 pounds.
- Reliable transportation



Schedule

Current shifts include:

- Saturday Brunch
- Sunday Brunch
- Sunday Dinner
- Monday Dinner

Additional shifts may become available as the food program expands.

Compensation

- Hourly compensation based on experience.
- A unique opportunity to combine culinary excellence with meaningful community impact.

How to Apply

Please email food@bigwaveproject.org with:

- Your resume
- A brief note of interest

If you're looking for more than a kitchen job—and want to help build an extraordinary community where adults with IDD can thrive—we'd love to hear from you.