



TRR RELEASE SITE CULINARY INTERNSHIP

DURATION OF INTERNSHIP

6 months

LOCATION OF INTERNSHIP

The Toucan Rescue Ranch (TRR) – Release Site in Nazareth, Sarapiquí, Costa Rica

THE TOUCAN RESCUE RANCH

The Toucan Rescue Ranch's (TRR) mission is to rescue, rehabilitate, and release Costa Rica wildlife. TRR works with a model that focuses on conservation, education, and research to ensure a brighter tomorrow for Costa Rica wildlife.

TRR's emphasis is on the care, rehabilitation, and release of national wildlife. We receive and care for confiscated, sick, and injured animals from government agencies. The Toucan Rescue Ranch works closely with the Ministry of Environment and Energy of Costa Rica (MINAEC) who brings injured and displaced wildlife to the center. TRR provides sanctuary while giving treatment and rehabilitation. Whenever possible the animal is released to their natural environment.

The Toucan Rescue Ranch is a licensed Costa Rica wildlife rescue facility, Costa Rica foundation (300667701803) and a 501(c)3 nonprofit organization (EIN: 80-0516453).

RELEASE SITE CULINARY INTERN DESCRIPTION

The Culinary Intern prepares the meals for all the Release Site interns, visitors and staff. As well as adjusting to budgets given by TRR headquarters and managing the use of supplies to avoid waste. This intern is expected to work with the Release Site Manager to do all the food & supplies ordering and shopping for the Release Site Program. The Culinary Intern also works with other interns and staff to complete the daily animal daily feedings.

RELEASE SITE CULINARY INTERN ACTIVITIES & RESPONSIBILITIES

Culinary

- Menu planning within allocated budget. Will need to address special diets such as vegetarian, vegan, celiac, non-glucose and others.
- Shopping for food and general supplies
- Cook meals for interns, staff, and visitors at the Release Site



- Manages food supplies storage and keeps an updated inventory
- Allocates food resources in a strategic way to avoid waste and added expenses
- Following the guidelines and standards of measurements for food used for the animals
- Keeps outdoor kitchen and food storage areas clean and organized

Housework

- Once a week deep cleaning and general cleaning: dust, mop floors, clean bathrooms
- Maintaining cleaning guidelines with the Release Site Manager regarding the Release Site Intern House Manual
- General facility maintenance
- Backup to other Release Site Interns

Administrative Work

- Manage ordering of animal food and supplies
- Maintaining interns food budget and expenditure records
- Complete thorough record keeping, and detail observations as needed
- Provides the Release Site Manager with a weekly status report

Animal Husbandry

- Food prep for animals at the Release Site
- Assist in the daily feeding
- Assist in cleaning enclosures and general maintenance
- Assist in animal enrichment
- Backup to other Release Site Interns

We are always open to suggestions. Let us know if you have a special skill you think will be useful.

REQUIREMENTS & QUALIFICATIONS

All applicants must have experience in cooking and management roles, have excellent communication skills, a strong interest in animal welfare and conservation. Coursework in administrative studies, culinary arts, wildlife ecology and environmental science or a related field is recommended. Experience traveling to a tropical country, living in remote conditions are preferred.

Basic Requirements:

- Must be 18 years of age or older
- Provide proof of emergency health insurance while in Costa Rica
- Provide proof of current tetanus and rabies vaccinations
- Must be bi-lingual: Spanish and English



- Moderate degree of fitness
- First Aid course is highly recommended
- The ability to follow directions with attention to detail
- A positive “can-do” attitude and the ability to work well in a team environment
- Experience working with wildlife or animals is a plus

Ensuring *Best Practice* Implementation:

- Fostering practices that support and improve the Ranch’s philosophy, goals, and standards of care.
- Maintaining quality care by establishing and enforcing organization standards.
- Maintaining and sharing professional and technical knowledge by reviewing professional publications, establishing personal networks, benchmarking state-of-the-art practices and participating in professional societies.

WORK SCHEDULE

The Release Site Culinary Intern works 11 days every 2 weeks with three days off. Days off are not necessarily on the weekend. Work hours will vary with assigned activities and will include nighttime tasks.

You will learn about your schedule and days off during your orientation at the Toucan Rescue Ranch.

INTERNSHIP PROGRAM BENEFITS AND COSTS

Internships are voluntary self-funded positions. You will be responsible for all travel expenses/flights and immigration expenses.

Housing: Provided by TRR. Includes utilities and Wifi. Sloth Interns will stay at either the Sloth House at TRR Headquarters at the Intern House (6-minute walk).

Meals: Meals are provided 7-days a week. We will show you the local stores where you can buy additional food to supplement your meals. Please let us know if you are vegetarian, vegan, or have special dietary requirements.

Other: All other costs are to be paid for by the intern. This includes travel expenses, medical insurance, entertainment expenses, common household and a 5-day trip out of the country every three months to renew your visa.

I’D LIKE TO APPLY



If you would like to be a part of the TRR Team, please send the following documents to applications@toucanrescueranch.org

- One-page cover letter of interest – specify which internship(s) you are interested in and when you are available to start
- CV or resume
- Contact information for three professional references

We will promptly contact you to schedule a Skype interview after reviewing your application. If you have any questions we are always available via email to answer any questions.

CONTACT

Toucan Rescue Ranch

www.toucanrescueranch.org

applications@toucanrescueranch.org