

Mount Madonna Center Kitchen Manager/Lead Cook Job Description

Resting on 400 mountaintop acres, Mount Madonna Center is a place for reflection, learning and developing deeper connections to earth, self and others. Visit our website for additional information: www.mountmadonna.org

Job Summary

If you are an enthusiastic cook, with management experience, and are excited about creating delicious vegetarian and vegan cuisine, Mount Madonna Center (MMC) would be delighted to hear from you. Your life at MMC would be fast paced; working in a beautiful, spacious kitchen with supportive staff in a collaborative work environment. Knowledge of Spanish is preferable.

As kitchen manager, you would function as the kitchen supervisor and lead cook. The duties and responsibilities of this position are listed below.

Job Responsibilities

- Cooking for 40-50 residents currently. This number will significantly increase when the Center reopens to guests.
- Management skills include the ability to execute the following duties:
 - Oversee kitchen staff - Lead and train employees and volunteers, delegate as necessary, supervise food prep and cooking, comply with safety and cleanliness standards, and oversee payment of kitchen accounts.
 - Lead and train employees and volunteers
 - Set staff schedules
 - Plan meetings with kitchen staff and other area managers
 - Order food supplies and equipment
 - Inventory
 - Create guidelines for meal sizes, food presentation, and food preparation
- Learning and creating new recipes, and assisting with the development of the MMC cookbook.

Required Skills and Qualifications

- 3-5 years of experience
- Experience cooking 3 meals/day for a minimum of 100 guests.
- The ability to communicate in a clear and efficient manner is critical.

- Applicant should be skilled in planning and executing various types of nutritious vegan/vegetarian meals, as well as have knowledge of various types of cuisines and dietary needs.
 - Skill in bread making and desserts preferred.
 - Familiar with commercial kitchen equipment.
 - Food safety certificate or training required.
 - Basic computer skills essential.
 - Time management awareness.
 - Previous kitchen management.
 - Conflict Resolution skills
 - Personal qualities: responsible, honest, empathetic team worker working harmoniously with others.
 - Interest in self-development.
 - Respectful of MMC values and Code of Conduct.
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Job Type

Part-time 28 hours/week. Potential for full time in 2022.

Compensation

\$17/hour

This position offers the opportunity to reside in a yoga community in beautiful natural surroundings.

Residential Position Available

We prefer to hire a residential staff member, but are accepting all applications. Those interested in joining our multigenerational residential community of practice would be open to living in an intentional yoga community, engaging with others in a positive way, and keeping a clean and sober environment (no drugs or alcohol on the property). The community asks everyone to abide by the vegetarian guidelines while on the property. More details about the residential agreements will be provided during the interview.

Benefits

This position offers 2 weeks of paid vacation, 1 week of sick leave, access to yoga classes and mentorship from elders. Many people experience healing from the pristine campus overlooking Monterey Bay and nestled in the redwood forests, with hiking trails, ponds, and a multitude of wildlife.