



Part-Time Cook/Chef

Cranaleith Spiritual Center is seeking an experienced part-time cook for its Retreat and Conference Center. The position is for up to 20 hours/week including weekends. Flexibility in schedule is essential. Cranaleith is known for its excellent hospitality and is committed to promoting health and well-being by serving nutritionally balanced meals with a sense of joy and good taste. Most foods are made in-house with local and organic produce or sourced from our on-site gardens.

Among this key team member's responsibilities will be:

- Work with head chef and other team members in prepping and cooking for large and small groups, retreat participants, and special events. Participate in a year-round flexible schedule including designated weekends, weekdays and evenings coordinated and balanced in advance with head chef
- Preparing and serving a full array of breakfast, lunch, dinner and snack time meals – both from recipe and from scratch – and meeting the intergenerational, dietary and allergy needs of each guest group;
- Interacting with guests during meal service, being consistently welcoming and accommodating – serving them as required and requested;
- Working with head chef and other team members to develop/refine menus;
- Helping to coordinate/supervise food service deliveries, food storage and food service supplies;
- Participating in maintaining inventory control to reduce waste and spoilage, and maintain a cost-efficient operation;
- Participating in set up, clean up, restocking, dish washing and sanitation processes in kitchen and dining room;
- Maintain a strong and consistent focus on details, personal/professional organization, proactive problem solving, team work, dependability and operational excellence;
- Serve diverse cultures and socio-economic groups so that guests are welcomed and included;
- Help ensure the implementation of the highest kitchen quality, safety and cleanliness standards;
- Work well under pressure in a fast-paced environment – demonstrating excellent time management and multi-tasking skills, as well as the ability to handle constructive feedback well and learn from mistakes;
- Participate in other related duties as assigned.

Qualifications:

- At least 3 years cooking in a commercial kitchen preferred.
- Safe Serve certified or able to obtain certification within probationary period.
- Interest in farm to table and organic cooking
- Associates Degree
- Driver's License

For inquiries contact Sr. Leslie at 215-934-6206.