

# Spiritual Retreat Center Seeks Competent Cooks

**ABOUT SERENITY RIDGE:** Serenity Ridge Retreat Center is the headquarters of Ligmincha International, a global spiritual community of practitioners dedicated to sharing the Bön Buddhist tradition of Tibet. Located on a hundred acres in the foothills of the Blue Ridge Mountains, just thirty minutes south of Charlottesville, the center offers retreats and teachings throughout the year from the Bön tradition as well as hosts events for other spiritual and contemplative groups.

We are currently looking for mature, reliable, self-directed, collaborative cooks to join our kitchen team. We operate a vegetarian kitchen, serving simple, nutritionally-balanced, buffet-style meals for retreatants and staff. Group sizes currently range from 10-60.

## **JOB RESPONSIBILITIES MAY INCLUDE:**

- Meal preparation - wash, peel, chop, mix, roast, bake, cook, serve, etc
- Ensuring pacing of the shift to ensure meals get out on time
- Menu adjustments based on availability of ingredients
- Keeping an eye on inventory and creating prep lists for the following shift
- Maintaining and resetting a clean and orderly work space, including dishwashing
- Ensuring cleanliness, presentation, and stocking of all "front of house" food and beverage areas (serving area, coffee station, guest kitchenette, dining hall)
- Communicating with and accommodating guests
- Keeping an eye on proper care and maintenance of kitchen equipment
- Routine closing tasks, including laundry, sweeping, mopping, taking out compost, recycling and trash
- Front of house cleaning before and after each retreat
- Back of house deep cleaning/"putting the kitchen to bed" at the end of a busy stretch

## **REQUIRED QUALIFICATIONS:**

- Valid driver's license and reliable transportation
- Desire to contribute to a positive and healthy work environment
- Reliable and punctual
- Willingness and ability to work flexible hours, including some early mornings, evenings, weekends, and holidays
- Interest in nutritionally-balanced vegetarian cooking, with emphasis on vegan and gluten-free

- Skill and familiarity with basic cooking and baking techniques
- Willingness and ability to follow instructions and work as part of a team
- Attention to detail, cleanliness, and hygiene
- Ability to multitask and keep your eye on the “big picture”
- Ability to work safely and efficiently, in a calm and focused manner, under pressure of scheduled meal times
- Ability to stand for an 8 hour shift, with breaks
- Ability to comfortably and safely lift 40 lbs
- Willingness and ability to orient, train, and supervise new staff and volunteers
- Strong social skills, including interaction with guests and other kitchen staff in a professional, cooperative, and helpful manner

**DESIRED QUALIFICATIONS:**

- Experience cooking for large groups or working in a high-volume restaurant setting
- Self-motivation and ability to work effectively without direct supervision
- Food handlers permit
- Interest in Buddhism, meditation, or other contemplative practice

**SCHEDULING:**

Weekly hours will vary, depending on the retreat schedule. Current upcoming bookings are as follows:

6/24-7/8	10/17-10/22
7/9-7/13	11/2-11/5
10/4-10/10	12/27-1/1
10/13-10/15	

**COMPENSATION & BENEFITS:**

- \$15-\$17/hr, depending on qualifications
- Meals during shifts
- Possibility to stay on-site during retreats, if desired (saving you on gas and commute!)
- Wooded walking trails and Rockfish River for summer swimming

**TO APPLY:**

Send us a resume, brief cover letter, and two professional references to [sr.kitchen@ligmincha.org](mailto:sr.kitchen@ligmincha.org)

Applicants need not be available for all dates. However, preference will be given to folks who can work multiple shifts/week. We look forward to hearing from you!