

## **Light on the Hill Cooks and Assistant Cooks Job Description**

With responsibility for providing meals for group retreats in the Lodge, the Cooks is responsible for most aspects of providing nourishing vegetarian food, including meal planning, communicating grocery needs to Managers, shopping as needed, food preparation, and cleanup.

### **Cook Responsibilities**

- Plan and prepare meals using mostly whole food, vegetarian ingredients for groups of 15-40 people
- Communicate grocery needs ahead of time to Managers for purchasing
- Purchase ingredients (reimbursed) as needed
- Prepare specific meals to be served typically at 8:00 (breakfast), 12:30pm (lunch), and 6:00pm (dinner)
- Prepare individual baskets for individual retreatants in the cottages as needed, when asked by Managers
- Clean kitchen, kitchen equipment, and dining room tables following the conclusion of a meal

### **Assistant Cook Responsibilities**

- Assist Cooks in meal preparation and cleanup

### **Qualifications**

- Experience with / interest in vegetarian meal preparation for large groups
- Driver's license and reliable transportation to and from the retreat center
- Strong communication skills to interface with Managers and other staff
- Facility with Google Drive documents for shared communications
- Professional experience in culinary school or restaurants is a bonus

### **Compensation**

- \$20/hr for Cooks
- \$15/hr for Assistant Cooks