Cook

The Barre Center for Buddhist Studies seeks an experienced Cook who will work closely with the Kitchen Manager to prepare and serve a variety of delicious, wholesome vegetarian meals from scratch for retreatants and staff. Our small BCBS kitchen works largely with organic ingredients and sources many of our ingredients locally. Many weekend shifts required. Reports to the Kitchen Manager.

Primary Duties:

- Follow recipes to prepare a variety of tasty and nutritious vegetarian meals for 25-45 people
- Maintain a clean, orderly and efficient kitchen work space
- Train and support retreatants to perform simple kitchen tasks such as chopping and pot washing
- Prepare food orders when the kitchen manager is away
- Treat everyone at the center with kindness and respect
- Support a quiet, contemplative environment at the center during retreats
- Other tasks as assigned by the Kitchen Manager

Qualifications:

- One or more years of professional cooking experience in a high-volume scratch kitchen
- Good organizational skills with ability to multitask effectively
- Flexibility with scheduling: available to work mornings, evenings and weekends
- Ability to remain calm in stressful situations
- Strong interpersonal communication skills; proven ability to work well with a team, as well as work independently
- Position involves standing for long periods and requires physical labor including occasional lifting and carrying up to 50 lbs

The ideal candidate will be passionate about culinary work and enthusiastic about supporting our Buddhist studies programs. This is a full-time salaried position (range: $28-35k) offering generous health and dental benefits, a retirement plan with employer contributions, free meals, 38 days of paid time off annually, and access to programs at BCBS and IMS.

Send resume and cover letter to jobs@buddhistinquiry.org. No phone calls please.

BCBS is an Equal Opportunity Employer and actively seeks candidates from diverse backgrounds.