



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

KITCHEN/CULINARY SPRING 2022

YMCA Blue Ridge Assembly is committed to delivering exceptional experiences for our 33,000 annual guests who hail from a wide variety of backgrounds. We believe our guests' experiences help shape them into the leaders of tomorrow.

Our kitchen and culinary department is responsible for preparing meals for a wide variety of dietary needs and conference group sizes. The position is essential to the operations of YMCA Blue Ridge Assembly and plays a critical role in ensuring a pleasant experience for our guests.

QUALIFICATIONS AND SKILLS

- Some previous experience in cooking is preferred
- Thrive in a fast-paced and often rapidly changing environment
- Proficient in all varieties of cuisine, including Southern home-style, vegetarian upscale and international cuisine
- Willingness to consistently work a variety of shifts as needed, including evenings, weekends and holidays
- Professional demeanor and the ability to work well with staff, volunteers, stakeholders and partner organizations. The capacity to develop and maintain meaningful relationships at various levels inside and outside the organization is essential for success
- Motivation and commitment to work independently and be self-directed
- Leadership style that is approachable, genuine and solution oriented
- Commitment to the mission of the YMCA and upholding its values and ethics
- Ability to work in a fast-paced environment and adapt to change
- Critical thinking and sound judgment
- Outgoing and engaging personality along with the ability to connect with people from a diverse array of backgrounds. We are seeking a dynamic candidate who truly enjoys working with and serving our diverse clientele

RESPONSIBILITIES

- Ensure that the quality, quantity, presentation and timeliness of food preparation consistently meets our standard of excellence
- Maintain a clean kitchen, dish room, storage rooms, service areas, and coolers
- Minimize food costs by reducing food waste and efficiently managing supplies
- Help develop new menu items
- Ensure compliance with all sanitation regulations, proper food handling and preparation, storage and service standards

COMPENSATION AND BENEFITS

- Hourly pay is \$9.00-\$10.00.
- Possibility of meeting academic internship requirements
- Free on-grounds housing in a private furnished room. All utilities, Wi-Fi, and common areas including a fully equipped kitchen and dining room are included. NO BILLS.
- Discount on YMCA Blue Ridge Assembly staff activities.
- Discounted nights at YMCA Blue Ridge Assembly.

APPLICATION PROCESS

Interested candidates should send their resumes, along with three references, to the Director of Leadership Development, Bruno Vandorsee at bvandorsee@yblueridge.org.

References will be checked on all final candidates.

The application can be also submitted through the link below:
<https://blueridgeassembly.org/join/employment-application>