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## Kitchen Lead/Chef

**YMCA Blue Ridge, a historic conference center in Black Mountain, NC, is seeking a Kitchen Lead.**

Located in the heart of the beautiful Blue Ridge Mountains of western North Carolina in Black Mountain on a picturesque 1,200-acre campus, YMCA Blue Ridge Assembly is a non-profit conference and retreat center. Having hosted our first conference over 100 years ago, we continue to serve a diverse array of groups—churches, schools, colleges, family reunions and youth groups, among others. As a hospitality-focused YMCA, we are committed to delivering exceptional experiences for our 33,000 annual guests while developing a team of values-driven leaders.

Under the guidance of the Kitchen Manager at YMCA Blue Ridge Assembly, the kitchen lead executes all activities of the Blue Ridge kitchen to provide the highest quality of food service for guests and staff. The kitchen lead maintains kitchen regulations and procedures in compliance with administrative policies, assists other cooks, salad bar attendants, helpers and/or dining room staff as needed, and provides assistance to the Kitchen Manager with monthly inventory, ordering and kitchen operations.

### QUALIFICATIONS AND SKILLS

- Associates degree is required; bachelor's degree preferred in the areas of hospitality or business management. Those with bachelor's degrees in other fields should have at least 2 years practical experience in a supervisory kitchen position.
- Experience with large volume cooking
- Proficient in all varieties of cuisine, including southern homestyle, vegetarian upscale, vegan, and international cuisine
- Thrive in a fast-paced and often rapidly changing environment
- Have the capacity to support an energetic team of cooks of varying experience and skill levels
- 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
- Commitment to the mission of the YMCA and to upholding its values and ethics
- 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

- Follow menus, standardized recipes and production sheets as designated by management. Follow any special instructions for preparation times, garnishes, serving times, leftover usage and etc. as indicated.
- Assist Blue Ridge kitchen staff in preparing and serving regular and special menus/events
- Maintain compliance with all sanitation regulations, proper food handling and preparation, storage and service standards. Maintain the highest standards for Blue Ridge food service operations
- Use proper food preparation practices, with attention given to presentation and taste, while meeting scheduled service times
- Rotate and store Blue Ridge food service stock using proper storage and disposal of all leftovers procedures
- Assist management in ensuring that staff is instructed in the proper use, care and maintenance of kitchen equipment
- Confer with Executive Chef and/or Food Service Director regarding any problems within Blue Ridge food service operations
- All team members must have the tools they need to be successful
- Maintain harmonious working relationships with operating department heads
- Ensure that the quality, quantity, presentation and timeliness of food preparation consistently meets our standard of excellence
- Maintain a clean and organized kitchen, dish room, dry storage room and coolers at all times
- Ensure compliance with all sanitation regulations, proper food handling and preparation, storage and service standards
- Cultivate a spirit of cooperation and teamwork within the Food Service department and with all other departments

## COMPENSATION AND BENEFITS

- Salary dependent upon qualifications and experience
- Eligible for YMCA Retirement Fund after two years: YMCA Blue Ridge contributes an amount equal to 12% of gross pay to the fund at no cost and without any matching requirement
- Free meals in our dining facilities whenever conference groups are being served
- Health insurance, dental, vision, LTD/STD, and life insurance offered after a 90-day review period
- Eligible for 23 days of Paid Time Off
- Free family membership to the Y of WNC, after a 90-day review period

## APPLICATION PROCESS

Interested candidates should send their resume and three references to the HR/Accounting Specialist, Bruno Vandorsee, at [bvandorsee@yblueridge.org](mailto:bvandorsee@yblueridge.org). The application can be also submitted at the following link: <https://blueridgeassembly.org/join/employment-application>