



**FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY**

## Kitchen/ Culinary

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

Located in the heart of the beautiful Blue Ridge Mountains in Black Mountain, NC on a picturesque 1,200 acre campus, YMCA Blue Ridge Assembly is a non-profit leadership and training center. As a year-round conference center, we are a partner and platform for groups of teens, families and children, and adults. 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. We provide a Christian atmosphere for guests and staff to focus on youth development, healthy living and social responsibility. As a hospitality-focused YMCA, we are committed to delivering exceptional experiences for our 30,000 annual guests while developing a team of values-driven leaders.

### QUALIFICATIONS AND SKILLS

- 1 year of 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, values and ethics of the YMCA
- 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
- Prepare high quality food with attention to quantity, presentation, and timeliness

- 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
- 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

## COMPENSATION AND BENEFITS

- Hourly pay \$10.00 - \$12.00 per hour.
- 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 EACH MONTH
- Free meals in our dining facilities whenever conference groups are being served
- Free individual member to the Y of WNC, after a 14 day review period
- Discount on YMCA Blue Ridge Assembly staff activities
- Discounted stays at YMCA Blue Ridge Assembly

## APPLICATION PROCESS

- Interested candidates should send their resumes, along with three references, to the Director of Human Resources, Bruno Vandorsee: [bvandorsee@yblueridge.org](mailto:bvandorsee@yblueridge.org).
- The application can be also submitted through the link below:
- <https://blueridgeassembly.org/join/employment-application>