



FOR YOUTH DEVELOPMENT®  
FOR HEALTHY LIVING  
FOR SOCIAL RESPONSIBILITY

## 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 Food Service Director 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 1 year's practical experience in a supervisory kitchen position.
- Experience with large volume cooking.
- Thrive in a fast-paced and often rapidly changing environment.
- Willingness to consistently work a variety of shifts as needed, including evenings, weekends and holidays.
- Motivation and commitment to work independently and be self-directed
- Proficient in all varieties of cuisine, including southern homestyle, vegetarian upscale, vegan, and international cuisine

### 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

- Assist management in ensuring that staff is instructed in the proper use, care and maintenance of kitchen equipment
- 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

## **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>