

## **Spiritual Retreat Center Seeks Experienced Cooks**

**About Serenity Ridge:** Serenity Ridge Retreat Center is the headquarters of Ligmincha International, a global spiritual community of meditators and practitioners of the ancient Bön spiritual tradition of Tibet. Located five miles east of Route 29 near Faber VA, the center has over 90 acres of wooded property for meditation, reflection, contemplation, creativity and personal transformation.

We are currently looking for mature, experienced, collaborative cooks to join our kitchen team. We operate a vegetarian kitchen, serving simple, nutritious, buffet-style meals to retreatants and staff. Our most important events are held in spring (four days, usually in early April), summer (fourteen days, usually in late June/early July), fall (five days in October), and winter (six days in late December/early January), with regular private bookings periodically throughout the year, falling most heavily in April & October. As a covid precaution, we are currently capping events at 50-60 people.

### **Job Responsibilities may include:**

- Planning menus, including accommodation for dietary restrictions
- Conducting inventory and generating shopping lists, including placing orders with food distributors & in-town shopping
- Creating prep lists & ensuring pacing of the shift to ensure meals get out on time
- Meal preparation - wash, peel, chop, mix, roast, bake, cook, serve, etc.
- Maintaining and resetting a clean and orderly work space, including dishwashing
- Ensuring cleanliness, presentation, and stocking of all “front of house” food and beverage areas (serving area, coffee station, guest kitchenette, dining hall, etc.)
- Keeping an eye on proper care and maintenance of the facility and its equipment
- Routine closing tasks, including laundry, sweeping, mopping, taking out compost, recycling and trash

### **Required Qualifications:**

- Valid driver’s license & reliable transportation
- Knowledge and interest in nutritionally-balanced vegetarian cooking, with emphasis on vegan and gluten-free
- Skill and familiarity with basic cooking and baking techniques
- Reliability, punctuality, and time management
- Ability to work safely and efficiently, in a calm and focused manner, under pressure of scheduled meal times
- Willingness and ability to follow instructions and work as part of a team
- Attention to detail, cleanliness, and hygiene

- Ability to multitask and keep your eye on the “big picture”
- Willingness and ability to orient, train, and supervise new staff and volunteers
- Ability to stand for an 8 hour shift, with breaks
- Ability to comfortably and safely lift 40 lbs
- Strong social skills, including interaction with guests and other kitchen staff in a professional, cooperative, and helpful manner
- Willingness and ability to work flexible hours, including some early mornings, evenings, weekends, and holidays
- Desire to contribute to a positive and healthy work environment

**Desired Qualifications:**

- Experience cooking for large groups or working in a high-volume restaurant setting
- Self-motivation and ability to work effectively without direct supervision
- Food handlers permit
- Covid vaccination & booster
- Interest in Buddhism and meditation

**Scheduling:**

Weekly hours will vary, depending on the retreat schedule. Current 2022 bookings are as follows, with additional bookings in the works for May & November.

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|-------------|---------------|---------------|
| ● 3/31-4/3  | ● 6/17-7/2    | ● 10/21-10/23 |
| ● 4/6-4/10  | ● 7/27-8/2    | ● 10/27-10/30 |
| ● 4/20-4/26 | ● 10/5-10/11  | ● 12/26-1/1   |
| ● 4/28-5/1  | ● 10/11-10/16 |               |

**Compensation & Benefits:**

\$15-\$18/hr, depending on qualifications

Meals during shifts

Possibility to stay on-site during retreats, if desired

Additional housekeeping work available before and after each retreat, if desired

Wooded walking trails and Rockfish River for summer swimming

**To Apply:**

Please send resume, cover letter, and references to [sr.kitchen\[at\]ligmincha.org](mailto:sr.kitchen@ligmincha.org).

Applications will be accepted on a rolling basis, with responses and interviews beginning the week of 2/14.