

**Position Title: Chopping Room Supervisor**

Oversees and plans the initial preparation of the nutritious foods served to sevites at Shree Muktananda Ashram.

**Responsibilities include:**

- Supervises chopping room staff
- Manages rotation of produce in storage to ensure cost efficiency and quality
- Coordinates and organizes the Chopping Room team
- Oversees cutting, peeling, sorting, and washing vegetables
- Maintains a safe environment, adhering to the New York State health and safety guidelines

**Skills include:**

- Experience with vegetarian cooking preferred
- Organizational skills
- Basic computer skills
- Able to coordinate and schedule a team
- Able to meet deadlines
- Good communication skills

If you are interested in this seva role, please contact the Gurukula office at [Gurukula@syda.org](mailto:Gurukula@syda.org) for a more complete seva description and an application.