

Position Title: Food Services Cook

This sevirte cooks and prepares vegetarian meals under the direction of the executive chef.

Responsibilities include:

- Upholds the Food Services Department's food guidelines and nutritional standards
- Ensures the quality and correct quantities of food produced
- Participates in the training of new cooks
- Cleans and maintains kitchen area and equipment
- Performs other tasks as needed by Food Services, i.e., chopping, prep work, and serving line quality control

Qualifications include:

- Vegetarian cooking skills
- Ability to communicate clearly with coworkers, to be a strong team player, and to create harmony in the work environment
- Ability to resolve conflict quickly and in a professional manner
- Ability to complete tasks in a timely manner
- Sufficient physical stamina for institutional cooking--standing, lifting, and stirring over high temperatures for extended periods of time
- Ability to uphold New York State sanitation and safety codes
- Ability to take direction and to give and receive feedback positively
- Commitment to developing additional cooking and management skills

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