



## Director of Food Services

Isabella Freedman Jewish Retreat Center, located on 400 acres in Falls Village, CT, is a year-round farm-to-table kosher retreat center that serves over 6,000 guests of all ages and backgrounds each year. Isabella Freedman is the home of Hazon, the Jewish lab for sustainability. We hope that people who come to Isabella Freedman deepen their Jewish identities; experience the connection between inherited Jewish wisdom, food, climate, and the natural world; and become linked with others who care about creating a more sustainable Jewish community and world.

We are currently seeking a qualified candidate to lead our food services team. This position requires a flexible schedule including nights, holidays, and weekends. The Director of Food Services will report to the General Manager of Isabella Freedman Jewish Retreat Center.

### Responsibilities include

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- Supervision of Executive Sous Chef, Banquet Chef, Cooks, Assistant Director of Food Services, Porter Team members, Mashgiach team members including on and off boarding, disciplinary measures, professional development, and regular performance evaluations.
- Ensuring adherence to the Foodservice budget for staffing and supplies with a focus on significant expense reductions from 2018 levels.
- Creating all menus in a timely fashion as needed by the Retreats and Retreat Sales and Outreach teams, to ensure adherence to the budget.
- Overseeing and lead staffing the coordination of Food Service for all events in collaboration with the Retreats Team and appropriate Food Services staff.
- Overseeing staff scheduling and supplies ordering process in collaboration with appropriate Food Services staff.
- Diligent and documented efforts to create a healthier and more sustainable staff culture in the Food Services department.
- Focusing, maintaining, and articulating a coherent and concise set of food values related to sourcing and preparation. Coordinating public communications in collaboration with the MarCom team.
- Collaborating with the Associate Director of Food Services and the Retreats Team on the coordination of Food Service for all events.
- Overseeing food production systems and execution, quality control, recipes, education, and planning.

### Qualifications

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- Experience supervising a kitchen and front-of-house staff
  - Experience in catering for groups of 100 or more
  - Experience in farm to-table cuisine
  - Excitement towards learning about Jewish cuisine and commit to kosher food laws
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## How to Apply

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To apply, send resume and cover letter to [jobs@hazon.org](mailto:jobs@hazon.org) with “Director of Food Services” in the subject line. Applications will be reviewed on a rolling basis starting July 3, 2019.

Salary is commensurate with experience, including benefits package. Housing may be available.

Hazon is strongly committed to equal employment opportunities for all individuals. Hazon will make all employment decisions for staff and applicants without unlawful discrimination as to race, creed, color, national origin, gender identity and expression, age, disability, marital status, sexual orientation, alienage, citizenship or any other basis protected by law. This policy applies to all terms and conditions of employment including but not limited to recruiting, hiring, compensation, training and development, benefits, promotion, demotion transfer, discipline or termination. All Hazon staff, regardless of position, are expected to maintain and live up to the true meaning of nondiscrimination.