



Cook

Hazon is the national umbrella organization leading the Jewish environmental movement, and the largest faith-based environmental organization in the U.S, leading the Jewish response to the climate crisis and working in coalition with other faith and cultural groups as well. Now, Hazon is merging with the strongest Jewish retreat center and JOFEE site in North America, the Pearlstone Campus just outside of Baltimore, creating a stronger organization than ever before to lead the Jewish, Outdoor, Food, Farming and Environmental Education (JOFEE) world and the Jewish environmental movement as a whole.

Isabella Freedman Jewish Retreat Center is a year-round 180-person retreat facility that is located in Falls Village, CT. This full-time position will be responsible for the kitchen at Isabella Freedman Jewish Retreat Center and will report to the Managing Director of Hospitality. This position requires a flexible schedule including nights, holidays, and weekends.

Responsibilities include

- Maintain standing levels of prepared ingredients as directed by the Interim Executive Chef
- Maintain and respect Kashrut (Kosher laws) in the kitchen and dining room as instructed by the Mashgiach (Kosher Supervisor)
- Receive and put away orders
- Responsible for preparing and maintaining cold foods: dressings, dips, snacks, etc.
- Act as lead cook for assigned meals: ensure quality, quantity, and punctuality of food
- Prepare and serve foods for guests with specific dietary needs
- Clean and organize walk-in refrigerators, freezers, dry storage, and workspaces
- Assist with inventory of storage rooms, freezers, and refrigerators
- Be respectful and helpful to all clients- either do what they need, find someone who can, or direct them to the appropriate director
- At times, assist dining hall / kitchen staff and directors when needed

Qualifications

- Minimum of two years professional cooking experience
- High-volume experience preferred

- Clean, punctual, organized, flexible, motivated, and ability to work independently
- Enthusiasm to work with the highest quality, seasonal ingredients
- Ability to lift up to 50lbs and carry up/down stairs, multiple times daily
- Positive attitude, willingness and desire to learn and teach
- Kosher experience/knowledge preferred or willingness to learn

How to Apply

To apply, send a resume and cover letter to jobs@hazon.org with “Cook” in the subject line. Applications will be reviewed on a rolling basis starting June 21, 2022.

Salary is starting at \$20.00 per hour, including benefits package.

New employees are eligible for a signing bonus of \$1,000. At the time of hire, the new employee will receive \$250. After 45 days, provided they have no active disciplinary issues, the new employee will receive the remaining \$750.

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.

Frequently cited statistics show that women and underrepresented groups apply to jobs only if they meet 100% of the criteria. Hazon encourages you to break that statistic and apply.