



Sous Chef

Hazon is the largest faith-based environmental organization in the U.S. and is building a movement that strengthens Jewish life and contributes to a more environmentally sustainable world for all. We are based in New York City, the Isabella Freedman Jewish Retreat Center in Falls Village, CT, and Detroit, MI. 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 based at the Isabella Freedman Jewish Retreat Center and will report to the Interim Executive Chef, Rachel Crane. This position requires a flexible schedule including nights, holidays, and weekends.

Responsibilities include

- Manage and act as lead cook for assigned meals: ensure quality, quantity, and punctuality of food; oversee staff in the kitchen when the Executive Chef is not present
- Maintain standing levels of prepared ingredients as directed by the Executive Chef
- Maintain and respect Kashrut (Kosher laws) in the kitchen and dining room as instructed by the Mashgiach (Kosher Supervisor)
- Responsible for preparing and maintaining cold foods: dressings, dips, snacks, etc.
- Cook and serve foods for guests with specific dietary needs
- 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 five 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 “Sous Chef” in the subject line. Applications will be reviewed on a rolling basis starting August 12, 2021.

Salary is \$17.00-\$21.00 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.