



PENDLE HILL

A Quaker Study, Retreat, and Conference Center

338 Plush Mill Road
Wallingford, PA 19086-6023
610-566-4507 (worldwide)
800-742-3150 (US)
FAX 610-566-3679
www.pendlehill.org

May 2021

POSITION: Cook - PT

REPORTS TO: Dining Services Manager

SUPERVISES: None

GENERAL SUMMARY: The Cook position shares in the responsibility for planning and cooking three meals a day, year-round, for buffet-style meal service that varies in size from approximately 10 to 120 persons. Meals are prepared from scratch under the supervision of the Dining Services Manager using raw ingredients often sourced from our organic garden and local farms. All cooking staff plan and work as a team with shared responsibilities.

WORKING ENVIRONMENT: Pendle Hill is a Quaker study, retreat, and conference center that offers programs to people of all faiths and backgrounds. Pendle Hill offers residential, commuter, and online study programs, weekend workshops and retreats, conferences, scholarship opportunities, publications, a bookstore, and rental space on our beautiful 24-acre campus. Pendle Hill is a fragrance-free, pet-free community.

DUTIES AND RESPONSIBILITIES:

1. Assist in planning and preparing meals with “healthy, sustainable and delicious” as the aim for each meal.
2. Set up, introduce, and clean up meal service in collaboration with other kitchen staff.
3. Provide leadership in satellite kitchen location as needed.
4. Perform quality control as needed.
5. Assist in maintaining staple items inventory (e.g. bread, granola, yogurt, brownies etc.)
6. Bake bread and prepare homemade refreshments and desserts as needed.
7. Receive food deliveries, ensuring full delivery and proper food quality.
8. Ensure that food deliveries are properly put away following standard ServSafe protocol
9. Maintain the organization of kitchen, walk-in refrigerator, and storerooms, as well as standards of cleanliness for all kitchen work spaces / surfaces and equipment.
10. Understands and upholds ServSafe and OSHA standards for maintenance of health, safety, cleanliness and risk avoidance in the kitchen and adjacent areas
11. Maintain and promote kitchen policies in cooperation with the Dining Services Manager.
12. Participate in the work of catered events.
13. Prepare and test recipes for publication on request.
14. Exhibits warmth, friendliness and receptivity to all diners’ questions.

15. Other duties as required.

REQUIRED QUALIFICATIONS

1. Experience cooking for large and small groups (from 10 to 120 people).
2. A working knowledge of healthy nutrition and sustainable food practices.
3. An understanding of processing and preserving garden produce.
4. Ability to bake bread and prepare homemade desserts.
5. A working knowledge of nutrition and food allergens
6. A demonstrated ability to work under pressure amidst competing priorities and be flexible, working well with a wide range of people (such as guests, colleagues, interns or other trainees and volunteers)
7. Valid driver's license.
8. Ability to lift 50lbs.
9. A willingness to work irregular and weekend hours.

DESIRED QUALIFICATIONS

- ServSafe certification
- Experience with OSHA/ServSafe standards

EXPECTATIONS OF ALL PENDLE HILL EMPLOYEES:

- A highly welcoming attitude and willingness to provide hospitality for members of, and visitors to, the Pendle Hill community. Openness to a wide range of spiritual beliefs and experiences, cultural backgrounds and practices, and differences (of all kinds).
- Familiarity with Quaker faith and practices, and a commitment to learning more and/or a willingness to gain, deepen, and nurture such knowledge.
- Appreciation of the role of Quakerism in the mission of Pendle Hill. Please see our mission, vision, and values statements as part of familiarizing yourself with Pendle Hill.

TIME EXPECTATIONS: This is a part-time, non-exempt position which is 50% of full time. Hours will vary and include occasional evenings, early mornings, weekends, and holidays.

COMPENSATION AND BENEFITS: \$15.00-\$16.40 per hour compensation depending on experience, plus benefits including 4 paid vacation days in their first year of employment, six days paid leave in their second year of employment, and eight days paid leave in their third and subsequent years of employment. Additionally, a retirement plan is available to all those working more than 1000 hours per year, and the opportunity to take Pendle Hill courses for free.

NONDISCRIMINATION POLICY: Pendle Hill appoints individuals without discrimination based on color, ethnicity, race, sexual orientation, class, gender identity or expression, pregnancy, age, national origin, ancestry, ability, marital status, domestic partnership or civil union status, religious affiliation, or any other category protected by law. Pendle Hill recognizes that some of these categories are social constructs, not rooted in science. Our aim is to be inclusive and affirming.

BACKGROUND CHECKS: Pendle Hill will conduct a background check for all candidates prior to hire.

INTERESTED? Please submit a current resume; contact information for three references, two of which are people who have supervised your work (we will not contact your references without checking with you first); and a cover letter describing your qualifications, including how you heard about the position (resumes received without a cover letter will not be considered), to Eric Evans, 338 Plush Mill Road, Wallingford, PA 19086 or eevans@pendlehill.org. Please put *Cook-PT* and your last name in the email subject line.

Review of applications will begin on May 18th and continue until the position is filled, with an anticipated start date in August 2021.