



POSITION AVAILABLE: RELIEF COOK

About Us

Vajrapani Institute for Wisdom Culture (VPI) is a secluded retreat center located in the stillness of the California Redwoods. Our purpose is to inspire deep spiritual work by providing supportive conditions. Both retreaters and staff members from all religious traditions are nurtured by the energy of our blessed land, holy objects, and visiting teachers. VPI is associated with the Foundation for the Preservation of the Mahayana Tradition (FPMT), an international network of over 140 centers founded by Lama Yeshe and Kyabje Lama Zopa Rinpoche.

We are looking for a **part-time Relief Cook** to work with a kitchen team that includes a total of one Kitchen Manager and two Relief Cooks. The Kitchen Team meets both retreaters and staff needs as it relates to meal service and kitchen organization. This position is a precious opportunity to share one's culinary skills while connecting with a community of dedicated spiritual practitioners.

Our Kitchen

At VPI, we strive to cultivate a contemplative environment. The kitchen department is at the heart of this endeavor.

Kitchen Philosophy: Responsible for providing a meditative atmosphere in the kitchen that allows a calm, peaceful and loving energy to flow into and through the food. The vision and intention is to nurture a sense of a pervading peacefulness/serenity so that anyone who steps into the kitchen or dining area feels supported and nurtured.

Food Service: Providing wholesome, nutritious, balanced, vegetarian food; delivering meals to cabin retreaters on time; maintaining the VPI Food Policy by responding to the needs of those with food allergies.

QUALIFICATIONS

We prefer candidates who value wisdom, loving-heartedness, spaciousness, harmony, clarity, and trust. Such qualities in action include the following:

- Maintains inner calm and centeredness among busy kitchen activity,
- Skillfully communicates with the kitchen team as well as other departmental staff,

- Works efficiently while paying attention to the details of every retreat,
- Sustains harmony when the kitchen environment becomes fast paced during larger group retreats,
- Enjoys cooking and has knowledge of vegetarian health & nutrition.

DUTIES/RESPONSIBILITIES

- Maintain and use kitchen systems – whiteboards, group information sheets, kitchen charts, etc.
- Use daily, weekly, and monthly cleaning checklists to maintain kitchen cleanliness,
- Pick up food deliveries and put away food orders,
- Follow safety guidelines,
- Prepare vegetarian meals for group retreats and for staff lunches,
- Prepare and deliver meal bags to solitary ridge retreaters,
- Complete miscellaneous kitchen chores and projects, as needed,
- Follow the Kitchen Manual and Vajrapani food policy.

Compensation & Benefits

This is a **part-time position with varying hours** depending on our weekly group retreat schedule. Compensation includes \$8/hour and free meals. There is ample opportunity to develop one's spiritual practice, including our annual Winter Retreat, where staff members are supported to do a personal retreat. The main reward for offering service at the Institute is the joy of supporting oneself and others on the path to enlightenment.

Application Deadline: Rolling Basis (ongoing)

To Apply

Please fill out the VPI application located at www.vajrapani.org. Email the application along with a resume and cover letter to Betty Chan, Assistant Director, betty@vajrapani.org. In the email subject line, please put "Relief Cook 2013." Resumes without the VPI application (and vice versa) will not be considered. For questions, please contact, Betty at 1-800-531-4001, x2.

Vajrapani Institute is an equal opportunity employer and seeks diversity with respect to race, ethnicity, culture, gender, age, religion, sexual orientation, and physical abilities.