



**MOUNT  
MADONNA**

445 Summit Road, Watsonville, CA 95076 · (408) 847-0406 · [www.mountmadonna.org](http://www.mountmadonna.org)

## KITCHEN ASSISTANT MANAGER

Experience creative self-expression and rich connections in an environment where heart and meaning are a part of everyday life! Mount Madonna Center is offering a unique opportunity for an inspired and motivated individual interested in serving within a renowned retreat center and multigenerational intentional yoga community situated on 380 acres of beautiful redwoods, rolling meadows, and scenic vistas overlooking the Monterey Bay.

Mount Madonna is a center for learning that offers practices for living for the sincere seekers, thought leaders, retreat goers, teachers and students who desire an experience at the source. Since 1978, we have been honored to host both luminaries and practitioners in spiritual and religious traditions, artistic endeavors, social justice, and conscious business, among many others. Our residential community of practice and related activities have been inspired by the yoga teachings and example of master yogi Baba Hari Dass.

Mount Madonna is committed to diversity, equity, inclusion, and belonging and strives to create a culture that empowers and supports individuals to bring their full and authentic self to the workplace.

We look forward to hearing from you!

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**TITLE:** Kitchen Assistant Manager

**POSITION TYPE:** Full-Time, 30-40 hours per week

**LOCATION:** Mount Madonna Center - 445 Summit Road, Watsonville, CA 95076

**RATE OF PAY:** \$21.00 to \$24.00/ hour, depending on experience

**REPORTS TO:** Kitchen Manager

**WORK ARRANGEMENT:** Daily commute

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**POSITION SUMMARY:** The Kitchen Assistant Manager plays a key leadership and implementation role in Mount Madonna Center's kitchen. This position supports the Kitchen Manager by helping ensure daily operations run smoothly, meals are prepared with care and consistency, and the kitchen team feels supported, informed, and successful.

This is a hands-on leadership role for someone who loves to cook, enjoys working with people, and takes pride in maintaining a safe, organized, and uplifting kitchen environment.

### **CORE RESPONSIBILITIES:**

#### **Food Production & Service**

- Serve as a lead cook for resident and guest meals, supporting service for 40–50 residents and up to 150–250 guests during programs
- Ensure meals are prepared on time, plated well, and served smoothly in coordination with the dining room team
- Support special menus and dietary needs

#### **Daily Kitchen Operations**

- Support daily kitchen flow including prep schedules and production timelines
- Step in as acting lead when the Kitchen Manager is away
- Ensure stations are properly supplied

#### **Staff & Volunteer Support**

- Train and support cooks, dishwashers, and volunteers
- Serve as a go-to resource for recipes, portions, and workflow

#### **Ordering & Inventory**

- Assist with weekly ordering
- Track inventory and reduce waste

#### **Menu & Recipe Support**

- Support menu planning and recipe development
- Contribute creative ideas

## Safety & Standards

- Ensure food safety and sanitation standards
- Maintain kitchen protocols

## Culture & Collaboration

- Support Mount Madonna's kitchen principles: nourishing food, inclusion, teamwork, and mindfulness

## QUALIFICATIONS & SKILLS:

- 2-4 years of professional kitchen experience, including at least 1 year in a supervisory or sous chef role
- Strong culinary skills with a passion for creating healthy, balanced meals
- Knowledge of vegetarian, vegan, and special diet cooking is a plus
- Familiarity with food safety standards (ServSafe certification preferred)
- Proven leadership, communication, and team-building abilities
- Ability to work flexible hours, including weekends and holidays, as needed
- Alignment with Mount Madonna Center's mission and values
- Culinary Skills
  - Proficient in a wide range of cooking techniques (e.g., sautéing, baking, roasting, batch cooking)
  - Menu development and recipe scaling
  - Knowledge of vegetarian, vegan, and special dietary cooking (gluten-free, dairy-free, etc.)
- Leadership & Teamwork
  - Ability to supervise and motivate a diverse team that includes employees and volunteers
  - Conflict resolution and team-building skills
  - Clear and effective communication (verbal and written)
- Time Management & Organization
  - Task prioritization and effective time-management in a high-volume kitchen
  - Multi-tasking without compromising quality or safety
  - Attention to detail (presentation, portioning, cleanliness)

- Health & Safety
  - Strong comprehension of food safety and sanitation standards
  - Ability to maintain a safe and compliant kitchen environment.
- Adaptability & Problem-Solving
  - Flexibility with changing menus, dietary needs, and kitchen dynamics
  - Resourcefulness in troubleshooting kitchen and staff challenges
- Interpersonal & Community Engagement
  - Positive attitude and approachable demeanor
  - Ability to work collaboratively in a mission-driven, values-based environment
  - Cultural sensitivity and respect for diverse backgrounds and dietary practices
- Physical Stamina
  - Ability to work on feet for long hours and lift/move supplies as needed without exertion

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## BENEFITS:

- Company-paid medical insurance after two months of employment. Options for self-paid dental and vision also available.
- 2 weeks per year of accrued paid vacation, rolls over for a maximum accrual of 3 weeks
- 40 hours of paid sick time per year
- Employee Sponsored Retirement Savings Plan after 3 months of employment
- Employees who commute receive one meal per day while working onsite, and reduced overnight accommodations when work-related
- Reduced rates on massage
- Access to:
  - Meditation, asana (postures), and yoga philosophy classes
  - Walking/hiking trails with broad vistas, redwood forests, ponds and wildlife
  - Seasonal retreats and programs

- Community events
- Cafe and bookstore
- Community garden and chickens
- Hot tub

**APPLICATION:** Send your resume and cover letter to [work@mountmadonna.org](mailto:work@mountmadonna.org).

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The Hanuman Fellowship dba Mount Madonna Center maintains a policy of providing equal opportunity in all aspects of employment.

- a) It is the policy of Hanuman Fellowship to ensure equal employment opportunity for all persons regardless of race, color, religion, age, disability, national origin, creed, gender, gender identity, sexual orientation or any other non-merit factor.
- b) It is the policy of Hanuman Fellowship to ensure equal treatment, including but not limited to recruitment, hiring, promotion, discipline, compensation, assignment, benefits, training, furloughs and rehiring.