



MOUNT MADONNA

445 Summit Road, Watsonville, CA 95076 · (408) 847-0406 · 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!

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: Residency available

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. Mount Madonna is a vegetarian community and is seeking a vegetarian cook who is passionate about preparing nourishing, high-quality meals aligned with the Center's values.

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

- Lead the preparation of vegetarian dishes, maintaining consistency, flavor, and adherence to kitchen standards
- Support daily kitchen flow including prep schedules and production timelines
- Step in as acting manager 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
- Proven experience and knowledge of vegetarian, vegan, and special diet cooking
- 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
- Strong culinary skills with a passion for creating healthy, balanced meals
 - 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.)
- Alignment with Mount Madonna Center's mission and values
- 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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RESIDENCY AVAILABLE: This position offers the opportunity to reside in a yoga community in beautiful natural surroundings. Residency includes housing, meals, and a modest monthly activity fee based on the total number of hours contributed. Those interested in joining our multigenerational residential community would be open to living in an intentional yoga community and engaging with others in a positive way. We ask everyone to abide by the vegetarian guidelines while on the property. More details about the residential agreement will be provided during the interview. While we prefer this staff member be residential, the role may be available for daily commute.

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.

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.