Employment Opportunity

CHEF
(full-time and summer-only positions available)
Ramah Darom, Inc.

Position Summary: Come work in Ramah Darom’s food & beverage operations on our beautiful campus in the North Georgia mountains (Clayton, GA – approximately 90 minutes north of Atlanta)! Our Chefs are responsible for preparing quality food products and providing exceptional service to our guests. The Chefs ensure excellence in guest satisfaction through a commitment to a “Do Whatever It Takes” attitude.

A full-time Chef position is an ideal opportunity to enjoy the outdoors and work in a role that provides plenty of downtime between events. The nature of Ramah Darom’s business is that there are times during the year when our campus is occupied for several consecutive weeks, and other times when there may be no guests on campus for multiple days or weeks.

Summer-only Chef positions start at the beginning of June and run through the middle of August.

In addition to competitive salary and benefits and a generous schedule of time off (including all major Jewish holidays in addition to legal holidays), Ramah Darom is able to offer housing for these roles on our campus. For full-time roles, Ramah Darom also offers medical and dental coverage and annual contributions to a 403(b) retirement plan.

Reports to: Executive Chef, F & B Director

Collaborates with: Executive Sous Chef
Dining Room Manager
Camp Director and/or Retreat Center Director
General Manager
Hosts for Retreat guests

Key Responsibilities:
• Prepare great food!
• Prepare food based on cycles and food cost analyses provided
• Control portion size and prepare enough for number of guests +20%
• Prepare balanced meals
• Maintain organized and clean walk-in coolers and dry storage areas
• Maintain Temperature logs for all coolers and Freezers

Qualifications:
• At least 3 years of Chef experience in a full-service, high volume dining establishment. Preferably with either Camp environment, light catering & Banquet experience. Kosher experience is an asset but not required.
• Strong knowledge of back of the house operations including foods, beverages, staff supervision, inventory.

Other Skills:
• ServSafe Certification required
• Comply with State & Local health dept. safety Levels
• Graduate of an accredited culinary program (preferred)
• Must work well individually and as a team player, and be willing to “chip in” in other areas (for example, assisting with maintenance work) when there are no guests on campus
• Strong organizational and communication skills
  • Ability to manage multiple tasks
  • Must be willing to work an average of 55 hours work per week when required, and able to stand and walk for periods of eight to ten hours per shift
  • Ability to handle difficult/challenging situations and conversations
  • Ability to perform basic math calculations and cost management
• Read, write and speak English fluently, Bilingual a plus (Spanish)
• Must be able to reach, bend, balance and transport various objects weighing up to 50 lbs. repeatedly during a shift

Interested candidates should email their resume to wlevitt@ramahdarom.org before May 17, 2021.
For more information about Ramah Darom, visit RamahDarom.org

All qualified applicants will receive consideration for employment without regard to race, color, gender identity or expression, age, religion, height, weight, AIDS/HIV status, intellectual disability, mental disability, physical disability, including but not limited to blindness, unless it is shown that such disability prevents performance of the work involved, medical condition, handicap, national origin, ancestry, sexual orientation, marital status, domestic partnership status, parental status, military status, veteran or military discharge status, source of income or housing status or any other status protected by applicable law.