



Cook/Kitchen Manager Overview & Description (Jan 2023)

The Land of Joy, located in the picturesque Northumberland, is a Buddhist retreat center nestled within a National Park. We offer both individual and group retreats, with the support of our dedicated team of on-site volunteers.

We are currently seeking a cook/kitchen manager to assist with the management and operation of the center. This is a full-time position with the opportunity to reside on-site. In return for your dedicated service, we offer accommodation, meals, and basic toiletries.

The general overview of the role is as follows: -

- **Lead cook**
- **Implement system to provide catering at the centre**
- **Prepare menus**
- **Maintain stock levels**
- **Order food supplies, and ingredients, working to a given budget**
- **Train and manage volunteers in the kitchen as necessary**
- **Conform to essential Health & Safety and Food Hygiene regulations, including ensuring meets essential hygiene standards and necessary documentation available**
- **Liaise with vegetable gardener to make good use of seasonal vegetables**
- **Work closely with house manager**
- **Schedule and oversee necessary maintenance and repairs on kitchen appliances**
- **Other tasks as required, particularly during down time.**

To apply please complete the form [HERE](#) or email volunteering@landofjoy.co.uk for more information.

We look forward to welcoming you to the community at Land of Joy!

[Land of Joy](#)

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