



MASHGIACH/PREP COOK JOB DESCRIPTION

Job responsibilities include the following:

MASHGIACH

- Responsible to the Site Director, Executive Director and Rabbi Adler at the Hartford Kashrut Commission. <http://www.hartfordkashrut.org/>.
- Supervise the overall Kashrut in the kitchen, which includes being present in the kitchen while all meals are being prepared and served.
- Responsible for enforcing the Kashrut standards of the Hartford Kashrut Commission.
- Checking and preparing of food items including certain vegetables, lettuce, etc.
- Helping out in kitchen when appropriate/needed. This could include tasks such as chopping vegetables and prepping food in other ways.
- Turning on all ovens and stoves (lighting pilot lights).
- Checking that all products delivered by our food vendors are Kosher, and have the correct Hashkacha that the retreat center maintains.
- Washing of lettuce, checking eggs for blood.
- Overseeing composting and recycling in the kitchen.
- Kashering of kitchen utensils, pots, pans, silverware, plates, cups, etc. as necessary.
- Training and supervising all kitchen staff and dining room staff members in Kashrut in the kitchen and dining room.
- Checking the Eruv around the retreat center before Shabbat and fixing it if it is down.

PREP COOK

While in the kitchen and not performing mashgiash duties, you are expected to help out in any of the following ways:

- Prepare food under the supervision of the Executive Chef and Sous Chef.
- Help clean and organize kitchen as needed.
- Help put away, label and organize food that goes back into the walk-in after meals.
- Help put away food orders.
- Fill in for sous-chef in emergencies.

These responsibilities could collectively take up to 6 hours per day.

As a member of the staff and a part of the retreat center community, you may occasionally be asked to work outside of your job description.

Compensation: \$65 per day plus room, board and tips (for groups that give them). If the retreat center is unexpectedly closed for any reason, you will not work nor will you be compensated for those days.

Please note that Freedman vehicles are not available for personal staff use including pickups at the train station.

Isabella Freedman is a pluralistic progressive Jewish organization which values and celebrates many ways of being Jewish. Mashgiach should be an individual who feels comfortable in this type of setting. Mashgiach **MUST BE SHOMER MITZVOT**.

Work Schedule: You will be expected to work five days per week. For three of these days, the work shift is either a morning or afternoon/evening 8-hour work shift, typically either starting at 6:00 am or at 1:00 pm. For two days per week, work shift is 10 hours of work that starts as early as 6:00 am and ends as late as 10:00 pm. During these days you will be expected to be present in the kitchen for 10 hours total, taking breaks during the day as needed. There will be a second mashgiach who is ALSO expected to work the same schedule. Together, the kitchen will be covered 7 days per week.

Length of Contract: August 27, 2008 through January 4, 2009. Shorter stays will be considered.

All employees at Isabella Freedman are at-will employees and may be terminated at any time for poor performance.

To Apply: Email cover letter and resume to Adam Berman at Adam@isabellafreedman.org.