

Job updated 09/2023



MISSION: To provide experiences for all people in God's creation that inspire faith, build relationships, and transform lives.
VISION: Trusting in God's promises, lives are transformed to love and serve as part of inclusive communities.

NovusWay Ministries Job Description

Lutheridge Full Time Cook

NovusWay Ministries (NovusWay, Inc.) is a progressive and growing outdoor ministry of the Evangelical Lutheran Church in America located across the southeastern United States that includes the camps and conferencing centers of Lutheridge, Lutherock, Luther Springs and Lutheranch. Lutheridge Camp and Conference Center is located in Arden, North Carolina with close proximity to the Blue Ridge Parkway, Pisgah National Forest, the Asheville airport and is approximately 10 miles from downtown Asheville.

Qualifications

The Lutheridge Cook shall have a growing understanding and appreciation for the unique ministry of church camp and conferencing centers. S/he should possess a spirit of hospitality and service, graciously engaging with guests and all who come to Lutheridge for retreat and renewal. The Lutheridge Cook shall be committed to creative collaboration and teamwork with the broader staff team in meeting our mission and overall ministry strategies.

Specific Qualifications and Certifications

- Minimum 1 year of experience in food service
- Experience preparing food for large groups
- Must be ServSafe Certified
- Certification and/or degree in Culinary Arts is not a requirement but will be considered in the hiring process

Responsibilities

This role is an integral part of the Lutheridge Guest Services Team, always greeting guests with a smile and providing gracious hospitality, going above and beyond to provide guests with delicious and nutritious meals, a welcoming environment, and exemplary customer service. We have a small staff at Lutheridge and s/he will have a big opportunity to influence the culture and guest experience. The Lutheridge Cook shall have the following specific responsibilities:

1. Food Service and Kitchen

- Prepare and serve meals to groups and guests at Lutheridge. Group size may vary from 10 to over 300 people, with most groups ranging in size from 25 – 75 people.
- Check the freshness of food and ingredients
- Inspect and maintain supplies, equipment and work areas to ensure cleanliness, functionality and safety

- Monitor and maintain sanitation practices and follow kitchen safety standards. Ensure kitchen and guest dining areas are cleaned between meals.
- Ensure compliance with all federal, state and local regulatory requirements related to food service
- Accommodate guest food preferences, dietary restrictions and food allergies

Work Schedule

Schedule will vary greatly week by week depending on when groups and guests will be at Lutheridge. Most weekends will be busy requiring long days, working from breakfast through dinner some days. Some weeks may require more than 40 hours of work while other weeks will require fewer hours. Candidates must be able to accommodate a flexible schedule and should expect to work most weekends.