

## Kitchen Coordinator

**Ananda Kalyani is looking for a committed kitchen coordinator to run the kitchen team, as it serves vegan and sattvik food to our community and inspiring events.**

Become part of Ananda Kalyani and offer your cooking and coordination skills to a spiritually and ecologically minded community. Join spiritual practices such as kiirtan and meditation, get access to inspiring knowledge and visions of a regenerative world, live amid astonishing nature, receive spiritual teachings, and get support from spiritual guides through your inner and outer journey.

Ananda Kalyani is a pioneering Integrated Rural Development (IRD) project dedicated to spirituality, local development, and holistic regeneration, encompassing environmental, economic, and social aspects. We aim to serve as a model and educational hub for sustainable and regenerative living in the 21st century.

### **Ideally, you are someone who:**

- Is aligned with **Ananda Marga's** philosophy;
- Is fluent in English (mandatory) and Portuguese (plus);
- Has experience and skills in cooking **vegan and/or vegetarian food** for a large number of people (20 - 90);
- Has experience and skills (or is eager to learn) in **leading a team**;
  - Applying strong people skills (e.g. constructive communication, empowerment, putting boundaries, empathizing with different realities);
  - Keeping the main overview over a wide range of responsibilities;
  - Delegating tasks to supportive volunteers;
  - Setting priorities effectively;
  - Cultivating team spirit;
- Knows how to keep one's head cool and how to create a **harmonious kitchen culture** where food is prepared with care;
- Enjoys both hands-on work and strategic thinking (e.g. planning, optimizing use of resources);
- Is **autonomous** and self-driven;
- Is proactive, organized, and **solution-oriented**;
- Has their own working material (laptop and cell phone);
- Is familiar with Google tools and booking systems;
- Is ready to commit for a year (minimum is 6 months);
- Is motivated to be of service for 6 hours a day 5 days a week.

### Being a Kitchen Coordinator means to:

- Coordinate a **dynamic kitchen team**, with both long- and short-term volunteers, to provide nourishing daily meals to the community and events;
- Make sure the team runs **smoothly**, by e.g. creating weekly work schedules, hosting weekly team meetings, and training new volunteers;
- **Lead by example** as you create a harmonious work environment for yourself and the team, while dealing with time pressure and a demanding variety of tasks;
- Create and think through **event menus**, taking into account a large number of people (up to 90), budget, freshly available ingredients from the land, and sattvic and vegan diet;
- Keep track of **food stock and food supplies** in synergy with the Agriculture and Logistics team;
- Take care of the kitchen **hygiene and safety** standards by setting up and maintaining policies within the team and community;
- Keep track and record of **kitchen-related finances** as you are mindful of the given budget;
- Be flexible in working days and times (e.g. working during public holidays such as New Years);
- Contributing to a more regenerative world by serving **Life to Life!**

As a coordinating volunteer, your food and accommodation will be provided. Additionally, you will receive a contribution of 250 euros monthly. In exchange, you are at service for 30 hours a week.

**Excited? Please, send us your CV and motivation letter to [volunteers@anandakalyani.org](mailto:volunteers@anandakalyani.org). We look forward to hearing from you!**