

Position Title:

Food Services Chef

The Food Services Chef is directly responsible for the preparation of all ashram meals three times a day.

Responsibilities include:

- Cooking
- Supervising assistants
- Coordinating meals with the department coordinator and kitchen manager.

Qualifications include:

- Knowledge & experience of Indian and International cooking
- Basic knowledge of ayurveda
- Can prepare menus and food in alignment with the guidelines for Food Services

If you are interested in this seva position, please contact the Gurukula Applications office for a more detailed seva description and an application form. Please see the contact information below:

For students residing in India:

indianapplications@gspa.org

Phone (02522) 302600 ext 2194

For students residing out of India:

internationalapplications@gspa.org

Phone +91 2522 302600 ext 2195