

**The position of *tenzo*, monastery cook, will be available at Dai Bosatsu Zendo, a Rinzai Zen Buddhist Monastery located in the Catskill Mountains of upstate New York.**

The *Tenzo* is the main person responsible for the shopping for and preparation of two vegetarian meals per day for 10-15 residents (and 20-30 additional students during weekend and seven-day retreats). The candidate should have a strong interest in practicing Zen since he or she will be expected to follow the residents' daily schedule of work and meditation. There are special events throughout the year for which the *tenzo* plans the meal(s), budgets, cooks, and supervises assistants.

**Key Responsibilities:**

- Grocery shopping in nearby towns
- Cooking two meals a day (breakfast and lunch) six days a week for residents
- Budgeting for special events
- Supervising kitchen staff during special events
- Following safety and health code specifications
- Attending morning meetings

**Required Knowledge, Skills and Abilities:**

- Basic vegetarian cooking
- Planning and executing healthful, balanced, tasty meals
- Team player, able to delegate tasks efficiently
- Ability to think ahead and be proactive

This position requires a basic understanding, acceptance and willingness to work within our spiritual environment.

Interested applicants should send a letter with resume to [office@daibosatsu.org](mailto:office@daibosatsu.org). Serious inquiries only.