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February 9, 2017

- **JOB TITLE:** Kosher Supervisor - Mashgiach Temidi
- **DEPARTMENT:** KVH Kosher Food Service
- **SUPERVISOR:** Food Service Coordinator
- **LOCATION:** Boston
- **HOURS:** Temp/Full Time - approx. eight (8) hours daily
- **Duration:** Approximately two weeks
- **Description:** KVH Kosher seeks four (4) mashgichim to oversee Kosher L'pesach food service program at two (2) universities.
- **Responsibilities:** To insure and maintain KVH kosher standards including but not limited to,
 - Insuring proper opening and closing procedures.
 - Insure Bishul Yisrael
 - Maintain KFP ingredients master list
 - Maintain Mashgiach log book
 - Inspect all incoming deliveries
 - Insure kosher l'pesach status is enforced in all designated areas
 - Maintain regular/daily contact with KVH Rabbinical Coordinator and
 - Wash and inspect greens, herbs and eggs.
- **Requirements:**
 - Shomer Torah U'mitzvos
 - Eighteen (18) years of age or older
Hashgacha / kitchen experience preferred
 - Bedikas Tola'im experience
- **Accommodations:**
 - Nearby hotel, shul onsite/nearby
 - Lunch and dinner provided by venue

Contact: KVH Kosher - info@kvhkosher.org - 617-651-1584