

Cook. Eat. Grow. Coordinator Job Description

Overview:

Cook. Eat. Grow. is a youth education program focused on cooking, kitchen safety and food justice in a local food desert. Our aim is to empower youth with education on creative, delicious, and affordable ways to use the plethora of fruits, vegetables, and proteins grown here in Kentucky. We are currently looking for a RELIABLE, ENERGETIC and FUN individual to serve as a teacher and role model, teaching key skills and inspiring children to cook with fresh, seasonal and inexpensive ingredients at home.

Responsibilities:

- Teach neighborhood youth (ages 8-11) the basics of food and kitchen safety, food preparation, and using fresh, whole ingredients when cooking.
- Follow existing lesson plans and provide input for modifications of curriculum as needed.
- Choose recipes that demonstrate key nutrition and seasonality of ingredients each week. Recipes must incorporate excess donated ingredients from key stakeholders.
- Assign course participants kitchen tasks that allow each individual to gain hands-on practice and improve their cooking skills.
- Supervise participants and volunteers in the kitchen, encouraging proper technique and gently correct as needed.
- Assist in the recruitment of participants, through our partner school contacts, and maintain appropriate communication with families throughout the classes, including evaluative follow up.
- Assist Education Director in further expanding curriculum and planning future courses and programs.
- Complete any other necessary tasks needed for the thorough execution of FoodChain's Cook. Eat. Grow. program (i.e. shopping, document creation, etc).
- Coordinate transportation, arranging drop off and pick up times, between the partnering schools, FoodChain, and parents/guardians.

Skills/Experience Required:

- Teaching skills. Must have some level of teaching experience. Preference given to those with experience specifically teaching upper elementary students.
- Organization skills. Must be able to demonstrate ability to multi-task and meet deadlines. Preference to those with experience in creating lesson plans.
- Reliability. There is a lot of flexibility in the schedule of this position. However, commitment made to teaching dates and project deadlines must be taken very seriously.
- Adaptability. This position requires adaptability in choosing recipes based on available ingredients and in situations that may arise before or during class time where lesson plans may need to be promptly adjusted.
- Communication skills. Candidate must demonstrate ability to communicate with students, volunteers, parents and staff in a manner that is appropriate and professional at any given time.

- Food Safety. Must have ServSafe or Health Dept Food Managers Permit

Skills/Experience Preferred:

- Background in Culinary Arts or Nutrition.
- Experience teaching youth.
- Experience in working with low-income individuals from diverse backgrounds.
- Experience working for small education-based nonprofits.
- Spanish language competency.

Candidate must be willing to provide at least 3 character references and have a background check completed. This is currently a part-time position of 15 hours per week with compensation of \$12.50/hr. Most classes take place in the afternoon (after school) though some evenings and or weekends might be required. Preference for a candidate willing to stay with our organization for 2+ years.

Applicants should send a resume and cover letter to info@foodchainlex.org by August 16th. The position will begin in early September.