



## Volunteer Chef - Role Description

The SOYL summer employment and leadership program empowers secondary students to steward schoolyard farms for learning, community building and growing Good Food for All. Through the program, youth develop skills in growing, cooking and selling food, as well as a greater connection to themselves, their community, and the Vancouver food system. They also earn a stipend, community service hours and work experience credit for their contributions.

Twice a week throughout the program, SOYL youth cook with local chefs to produce a farm-fresh “Community Eats” meal for their peers and school community. These Community Eats meals enable students to cultivate hands-on food preparation and cooking skills, explore and celebrate the role of food in society and establish foundational knowledge for a lifetime of healthy eating. Chef volunteers, with support from SOYL staff, plan allergy-friendly vegetarian meals around fresh ingredients and whole foods. Every other Tuesday or Wednesday, chefs mentor small groups of SOYL youth to prepare and share these delicious meals with their community.

**Number of Positions Available:** 4

### Qualifications:

- FoodSafe Certification
- Expertise in culinary arts
- Experience or interest in working with youth
- Experience or interest in food education
- Willingness to perform a Criminal Record Check

### Commitment:

- Orientation session with SOYL staff in late May
- Meal preparation: 9am-1pm, three or four mornings during the summer
- Meal planning: all recipes planned by June 15
  - SOYL staff source all ingredients and materials
- Meal schedule:
  - Tuesdays: July 18, August 1, August 15 or
  - Tuesdays: July 11, July 25, August 8, August 22 or
  - Wednesdays: July 19, August 2, August 16 or
  - Wednesdays: July 12, July 26, August 9, August 23

### Location:

- Vancouver Technical High School, 2600 E Broadway, Vancouver

### Benefits:

- Share your passion and knowledge for cooking with youth
- Cook with (and enjoy!) fresh, local ingredients
- Connect with local food organizations
- Develop facilitation skills
- Receive a weekly salad box of our school-grown produce to enjoy at home

### Applications:

Email a copy of your resume, and a short letter telling us why this opportunity interests you and what you hope to gain from the experience, to [soyl@freshroots.ca](mailto:soyl@freshroots.ca) by May 15<sup>th</sup>, 2017

