



## Volunteer Chef - Role Description

The SOYL summer employment and leadership program empowers secondary students to cultivate and steward food gardens on school grounds 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 receive 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 will 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, will plan allergy-friendly vegetarian meals around fresh ingredients and whole foods. Every other Tuesday or Wednesday, chefs will mentor small groups of 4-6 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

### Time Commitment:

- 9am-1pm, three or four mornings during the summer, plus prep time, as well as an orientation and planning session with SOYL staff in June.
  - Tuesdays: July 19, August 2, August 16 or
  - Tuesdays: July 12, July 26, August 9, August 23 or
  - Wednesdays: July 20, August 3, August 17 or
  - Wednesdays: July 13, July 27, August 10, August 24

### Location:

- David Thompson Secondary School, 1755 E 55th Ave, Vancouver and/or
- 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
- Gain experience in curriculum development: There is also an opportunity to work with SOYL staff to develop the curriculum elements of each week, if interested

**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 [volunteer@freshroots.ca](mailto:volunteer@freshroots.ca) by June 12<sup>th</sup>, 2016.

