



2019 SOYL Chef Educator

Location: 2 Positions Available in Coquitlam or Delta, BC

Application Deadline: May 15th, 2019. Review of application immediately upon receipt

Good Food for All

Everyone should have access to healthy food, soil, and community. Fresh Roots enacts this vision by cultivating engaging gardens and programs that catalyze healthy eating, ecological stewardship, and community celebration. Fresh Roots stewards ½ acre educational farms on school grounds across the lower mainland. Our fields produce good food for the community, empower youth through vocational skills development, and serve as hands-on outdoor classrooms for over 6000 students each year.

Fresh Roots' [SOYL](#) programs hire diverse high school youth each summer to grow themselves and good food. Over the course of this unique summer leadership and employment program, youth gain skills in growing, cooking, and selling food, as well as a greater connection to themselves, their community and their local food system.

The Position

As a Chef Educator, you'll work alongside our SOYL programs to inspire and engage youth by supporting them to discover the joy of cooking. Twice a week through our programs, you'll work with high school aged youth to create meals for roughly 40 people. As you cook, you'll also help share critical food systems and kitchen skills lessons. Your role will be mentor, educator, and chef. Each week, you'll work with youth to teach them new skills, helping them understand the art and science of cooking and nutrition as well as the joy and celebration of connection to healthy food.

If you're passionate about cooking, food and working with teens to cultivate personal growth and community leadership, this could be the job for you!

You will:

- In partnership with 5-6 youth, you'll develop menus, prepare cook and share lunch for 40 people.
- Source, order, pick up food supplies.
- Manage kitchen and ensure cleanliness.
- Maintain kitchen inventory and stock rotation.
- Liaise with volunteer chef crew.
- Deliver weekly food systems and literacy skills curriculum.
- Prepare, cook, and share those menus.





Qualifications

- Skill or development in cooking instruction/culinary classes
- Patience, when it comes to learning and teaching
- Restaurant kitchen experience-an asset
- Food Safe Level 1
- Knowledge of Indigenous Food Systems-an asset
- Great organization, communication, and time management skills
- A positive attitude and a willingness to act as a leader in all culinary activities
- Must Drive- valid class 5 driver's license and be comfortable driving a vehicle
- Experience working with youth with complex learning and life challenges strongly preferred
- Demonstrate respect and empathy for all
- Able to pass a criminal record check

Key Details

- This is a part-time position 15 hours/week:
 - Mondays (8 am to 1 pm), Tuesdays (8 am to 1 pm) & Wednesdays (8 am to 1 pm),
 - From June 17 to August 16, 2019.
- We will hire two positions at two different locations: Coquitlam and South Delta .
- Pay rate DOE, but not less than \$15.00/hour.

How to Apply

E-mail a short cover letter (500 words) and resume (in one document) to jobs@freshroots.ca with your name, the name of the position, and desired location in the subject. Applications must be received no later than May, 15th 2019.

