



LunchLAB Sous Chef-In-Residence

Application Deadline: August 31, Review of application immediately upon receipt

Position Dates: September 16, 2019 - June 30, 2020 - Renewed Annually.

Everyone deserves access to healthy land, food, and community. That's why [Fresh Roots](#) and [Growing Chefs!](#) are teaming up to help kids and youth learn how to grow, cook, and share healthy food at lunch. This is LunchLAB, a new program created in partnership with schools, teachers, parents, the City of Vancouver and two innovative charities looking to ensure that everyone has access to Good Food.

The Positions:

LunchLAB @ Total Education High School

LunchLAB @ Lord Roberts Elementary School

Not everyone has access to lunch - whether students had to use their lunch money on school supplies, they choose pop and chips for lunch when their parents told them they had to make their own lunch, or they forgot their lunch at home. All of those youth are hungry.

LunchLAB is a new school meal program where kids and youth grow, cook, and share healthy food together. Piloted at two schools this year, we are looking for a sous chef-in-residence to support teachers to help cook and share healthy food. Twice a week at Total Education and at Lord Roberts, you'll work with 5-8 students to prepare meals for 150. Each meal will be in the style of a salad bar complete with one or two hot items, all of which are aligned with Canada's New Food Guide.

Your role will be as a Sous Chef-In-Residence. You'll work with the Chef-In-Residence to help youth to develop their skills, to learn to cook, share, and work towards Good Food For All!

Tasks

1. Support 5-8 student sous chefs (Grades 10-12 @ Total Education | Grades 5-7 @ Lord Roberts)
2. Support the teacher and student sous chefs to develop programming to support youth led clean up.
3. Support the teacher to coordinate school garden produce, supplemented with supplier and vendor deliveries.



4. Support the teacher to develop and maintain program and procedure manuals and document kitchen procedures.
5. Maintain and steward relationships and equipment.

Qualities

1. You have extensive professional kitchen experience with strong supervision and leadership skills. You have comprehensive knowledge of culinary techniques in food production for large-volume catering operations. You are passionate about local food and supporting a healthy, local food system. You know how to connect delicious and easy.
2. You are inventive and innovative. You are comfortable working outside of a traditional kitchen setting and willing to improvise and adapt when presented with challenges.
3. You are a mentor and a teacher. You have experience working with kids and youth. You love helping kids learn alongside you. You hold them accountable
4. You are fun. This work is a joy. You love to be amongst the vegetables and the kids, learning and growing together.
5. You are experienced. You have minimum one-two years experience in a restaurant or catering environment.
6. You are organized. This is a new program, with the opportunity to transform school food in Vancouver and beyond. You like to keep records and communicate frequently. Computers and google docs are part of your tool arsenal and you don't shy away from administrative tasks.

Job Details

- \$20 - \$22/hour contractor; 8 hrs per week Monday/Thursday 10 - 2pm

How to Apply

E-mail a short cover letter (500 words) and resume (in one document) to jobs@freshroots.ca with your name and "LunchLAB Sous Chef Facilitator @ TotalEd/LordRoberts" depending on your interest. Review of applications and interviews will begin upon receipt, so please apply early.

We regret that due to the high volume of applicants only those selected for interviews will be contacted.