



Position Title: Culinary Arts Chef Trainer/Teacher

Education: Culinary/Pastry Diploma

Employment Type: Full-time

Reports to: Director of Food & Nutrition / Chief Operating Officer

The Campaign Against Hunger (TCAH) is one of the largest and most robust anti-hunger advocates in New York City. TCAH's mission is to empower its neighbors to lead healthier, more productive, and self-sufficient lives by increasing their access to nutritious food and related resources. With an annual budget of \$13.2 million and a staff size of 53, TCAH is looking to expand its dynamic team.

Position Summary: The Culinary Arts Chef Trainer/Teacher will be responsible for training and teaching 20+ students through instruction and live cooking demonstrations. The incumbent must exemplify passion for all things food, with a focus on health and nutrition, and have an unwavering commitment to TCAH's hunger relief and food justice mission. The Culinary Arts Chef Trainer/Teacher reports directly to the Director of Food and Nutrition / Chief Operating Officer (COO). The ideal candidate must possess good interpersonal skills with a friendly attitude and must understand the correlation between broader community health issues and dietary practices.

**** As part of the selection process, the incumbent must present a mock lesson and then demonstrate culinary skills and techniques using provided ingredients.**

SPECIFIC JOB RESPONSIBILITIES

- Create a curriculum based on culinary arts standards and TCAH's mission.
- Deliver clear, concise and organized lectures.
- Conduct in-classroom labs/demonstrations of healthy, nutritious dishes using seasonal produce that are culturally appropriate and obtained from TCAH's Urban Agro Ecological centers.
- Demonstrate culinary techniques and concepts.
- Design menus and order ingredients for labs following standardized procedures.
- Assess student performance through observation and interaction, along with written and practical examinations.
- Maintain a positive, focused learning environment during class.
- Assure that classes are conducted in a manner that complies with principles of food safety and sanitation.
- Maintain accurate records of student attendance and performance.
- Attend meetings as required by the Director of Food and Nutrition / COO.
- Ability to commute and flexibility to work Culinary Arts Program events when needed (i.e. Graduations, student make-up days, etc.).

EXPERIENCE AND EDUCATIONAL REQUIREMENTS

- Culinary/Pastry diploma with three (3) years culinary experience with some supervisory responsibilities and teaching experience is a big plus.
- Awareness of healthy cooking and knowledge of food temperatures, proper food handling, equipment, basic tools, small wares, culinary techniques and ingredients.
- Must possess a strong sense of urgency and attention to detail.
- Excellent communication skills both written and verbal; strong presentation and interpersonal skills.
- Demonstrated ability to interact in a collaborative manner with other departments and teams.

- Strong critical thinking and problem solving skills required.
- Working knowledge of Microsoft suite of products including Word, Excel, and PowerPoint.
- Great can-do attitude and solid work ethic.
- Ability to work with diverse populations, maintain a professional relationship with students, and interact in a collaborative manner with other departments and teams.
- Passionate about food accessibility, nutrition and healthy food choices.
- Strong critical thinking and problem-solving skills required.

TCAH is an Equal Opportunity Employer

The above statements are intended to describe the general nature and level of work being performed. They are not intended to be construed as an exhaustive list of all responsibilities, duties and skills required of the incumbent so classified.