

Job Description
Billings Forge Community Works (BFCW) updated 8/16

JOB TITLE: Kitchen Classroom Chef

DEPARTMENT: Programs

REPORTS TO: Director of Youth Development

OVERVIEW:

Billings Forge Community Works (BFCW) is a 501(c)3 that acts as a driving force for community participation and empowerment in Frog Hollow through promoting access to healthy food; engaging youth; and developing employment opportunities and economically sustainable social enterprises.

BFCW is seeking to hire a part-time *Kitchen Classroom Chef* who will work with the BFCW Program Coordinator in delivering dynamic enrichment programs that engage students and families in the culinary arts. BFCW believes that food is a powerful tool for learning and building community. The program offers after-school, evening, weekend and summer cooking classes and host groups of 10-15 youth and families from partnering schools or community organizations in Frog Hollow, Hartford and Greater Hartford area to experience a farm-to-table curriculum.

This is a grant/contract funded, part-time position for 8-10 hours a week.

RESPONSIBILITIES:

- Guide and support students through a hands-on cooking lesson that *promotes a deeper understanding of where food comes from, how it nourishes our bodies, and affects our communities.*
- Develop and teach hands-on lessons that are aligned with BFCW Youth Program's pedagogy and values: authentic community engagement, sustainability, collaboration and food for good.
- Create and or adapt lessons and recipes to maximize use of seasonal produce grown in the BFCW garden, local farms and or available at BFCW's weekly farmer's market.
- Integrate a positive youth development approach by supporting a sense of belonging, usefulness, influence and confidence among students in the kitchen classroom.
- Collaborate with selected BFCW's Program Coordinator, and with The Kitchen staff members to plan lessons and menus.

QUALIFICATIONS:

- Demonstrate passion for cooking and community and a commitment to delivering high quality educational experiences for youth.
- Culinary Degree preferred - substantial professional commercial kitchen experience may be considered as an alternative.
- Experience in instruction preferred, but not required
- Serv Safe certification required or must be completed within 30 days of hire
- Formal experience working with and teaching youth groups is preferred but not required. Training and orientation will provide Chef with youth development competencies and best practices.
- Actively participate and attend required trainings, orientation and meetings
- Bilingual preferred.

Background check is required.

How to apply:

Please send a resume and cover letter to Trudi Lebron, Associate Director of Community & Youth Programs at trudi@billingsforgeworks.org.

Billings Forge Community Works is committed to creating a diverse environment and is proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, national origin, disability, age, or veteran status.