

## Food 4 Thought Chef Instructor

BGC East Scarborough is a multi-service organization that serves children, youth and their families in Scarborough. We are a not for profit organization, whose mission is to offer children and youth opportunities to develop the skills, knowledge and values they seek to become fulfilled individuals.

### ***About Food 4 Thought:***

Food 4 Thought is a community-based food skills development and capacity building program for youth age 13-18. Food 4 Thought offers youth education and hands-on food experiences focusing on general nutrition, food safety, food preparation, food selection and cooking skills, and agriculture.

### ***Position Description:***

Under the direction of the Manager of Youth Programs and Community Outreach, the Chef Instructor is responsible for teaching youth the basics of cooking, along with the importance of daily nutrition according to the program curriculum. In addition, the instructor should provide classes with a fun, conversational experience while cooking. It is also expected that the instructor will provide personal and professional guidance to youth when needed; as well as develop creative instructional methods to engage students in learning process.

### **Major Responsibilities:**

- Facilitate cooking classes for the Food 4 Thought program.
- Initiate, facilitate, and moderate class discussions.
- Responsible for informing the Manager of any food purchases needed prior to program start time weekly.
- Responsible for preparing all kitchen and teaching materials prior to class and ensuring that the kitchen is clean and all dishes are put away.
- Adhere to safety procedures.
- Excellent verbal and written communication skills including the ability to build successful relationships with student populations.
- Ability to learn from students' participation, to demonstrate fair and consistent behavior in all matters, and to show compassion without being ineffectual.
- Demonstrate time management and detail-oriented skills.
- Complete weekly attendance and program report.
- Complete other duties as assigned.

### **Key Qualifications:**

- Minimum of a high school diploma or equivalent knowledge, skill or development in cooking instruction/culinary classes.
- Experience (formal or informal) with cooking and preferably teaching cooking with a focus on local, healthy and farm-fresh dishes in a fun and interactive way.
- Experience (formal or informal) mentoring and/or teaching children and/or young adults.
- Commitment to supporting youth to become successful, healthy and happy.
- Willingness to work a 4:00 pm – 7:00 pm schedule.
- Basic food safety knowledge.
- Passion for healthy cooking and nutrition education.
- Knowledge of online meeting tools eg. Zoom, Google Meet, etc.
- Must possess excellent communication skills both oral and written.
- Ability to demonstrate concern and sensitivity toward culinary participants and their individual needs and learning styles.
- Hold a valid Food Handlers Permit.
- Hold a valid CPR/First Aid Certificate.
- Hold a valid Vulnerable Sector Screening Check or willing to obtain prior to employment.
- Legally eligible to work in Canada.
- Must be able to work with minimal supervision.

**Job Code:** YouthChef22

**Hours of work:** 3 hours per week

**Please submit resume to**

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**Fax 416-281- 0458      E-mail hr@esbgc.ca**