

Stellar Farmers' Markets
Food Access & Community Health Programs
New York City Department of Health & Mental Hygiene
Culinary Nutrition Specialist

GENERAL RESPONSIBILITIES:

The Culinary Nutrition Specialist will be responsible for implementing interactive cooking demonstrations using Stellar Farmers' Markets recipes that feature seasonal farmers' market produce. The cooking demonstrations will be implemented outside at farmers' markets in select high-need neighborhoods with a range of audiences (adults, seniors, parents, and youth). The Culinary Nutrition Specialist will work directly with a Nutrition Education Consultant (Registered Dietitian/Nutritionist) in the preparation and delivery of nutrition education and cooking demonstrations at farmers' markets. This consultancy is part-time and seasonal to coincide with the market growing season (June through November). Selected consultants will be required to attend a 5 day training during the last week of June and commit to working at least 2 market days per week (~8am – 4pm), including one weekend day, for the duration of the farmers market season. Consultants will also be expected to attend periodic meetings at our Long Island City location.

DUTIES:

Duties will include, but are not limited to:

- Lead the preparation and implementation of interactive cooking demonstrations at farmers' markets.
- Integrate key points from Stellar Farmers' Market nutrition education curriculum into cooking demonstrations.
- Conduct background research necessary to supplement cooking demonstrations, specifically as it relates to featured produce and Stellar Farmers' Market lesson plans.
- Maintain food safety and ensure integrity of programming.
- Clean and sanitize all cooking equipment used in cooking demonstrations.
- Promote nutrition education sessions to ensure minimum required level of participation is achieved.
- Assist with the collection of demographic and evaluation data from workshop participants.
- Participate in trainings and meetings with other program staff.

PREFERRED SKILLS:

- Expertise with basic knife skills and cooking techniques;
- Knowledgeable about regional produce;
- Experience working in multi-cultural settings with diverse populations;
- Knowledgeable about community food security issues in New York City;
- Excellent presentation, interpersonal and communications skills;
- Willingness to work without sitting for long periods and enjoy working in outdoor settings in a variety of weather conditions;
- Selected consultants must be ServSafe certified or have passed the NYC Food Protection course prior to June 24, 2013.

FOR MORE INFORMATION:

Please send a resume and cover letter to:

Kasey Holloway, Program Coordinator, Farmers' Market Programs: khollowa@health.nyc.gov