

**Stellar Farmers' Markets**  
**Healthy Eating & Active Living Unit**  
**New York City Department of Health & Mental Hygiene**  
**Culinary Nutrition Educator**

**GENERAL RESPONSIBILITIES:**

The Culinary Nutrition Educator will be responsible for implementing interactive cooking demonstrations using Stellar Farmers' Markets recipes that feature local, 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 Educator will work directly with the Nutritionist in the preparation and delivery of nutrition education and cooking demonstrations at farmers' markets. Position is part-time and seasonal to coincide with the regional growing season (June – November 2014). Consultants will be required to attend a 5 day training from June 23 – 27, 2014, and **commit to working a minimum of 2 market days per week (~8am – 4pm), including one weekend day, for the duration of the farmers market season.**

**REQUIREMENTS:**

- Basic knife skills and ability to execute basic cooking techniques
- Knowledge about regional produce
- Dynamic personality and excellent presentation, interpersonal and communications skills
- Willing and able to travel to all boroughs and neighborhoods throughout NYC
- Willing and able to stand for long periods of time and work outside in inclement weather conditions
- ServSafe certification or successful completion of the NYC Food Protection course (prior to June 22, 2014)
- Attend monthly 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 curriculum (program support and training provided)
- Assist with the set-up and break-down of tent, table and all cooking equipment and educational materials (some light lifting required)
- 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
- Assist in compilation of program photos (both personal and from program's database) from farmers' markets for social media and reports throughout farmers' market season (no personal equipment required)

**PREFERRED SKILLS:**

- Experience implementing cooking demonstrations
- Experience working in multi-cultural settings with diverse populations
- Experience or training in nutrition or culinary arts
- Knowledge about community food security issues in New York City
- *Strong preference to those with Spanish language skills and formal experience in food service*

**FOR MORE INFORMATION:**

Please send a resume and cover letter to:

Beth Bainbridge, Program Coordinator, Stellar Farmers' Market Program, [bbainbridge@health.nyc.gov](mailto:bbainbridge@health.nyc.gov)