

Event Hosts

Who are we?

Get involved in an exciting and growing company and industry, Culinary Entertainment! Taste Buds Kitchen specializes in creative and unique cooking events for kids, families and adults. Our culinary adventures include an ever-growing variety of classes, parties, camps and private events that combine a well-balanced mix of engaging recipes, both savory and sweet, as we take to the kitchen to sprout taste buds and a good time. Events are hosted in our kids kitchen by day and Our BYOB adult kitchen by night located in Chelsea NYC.

Who are you?

We are looking for an energetic, up-beat, go-get 'em Event Host for our culinary events. This person will have a strong teaching background and be comfortable comfortable engaging and instructing anyone ages 2 - 99! Strong familiarity with the kitchen and cooking and baking skills required. This person will host, lead and teach our culinary entertainment events for our after school program as well as work additional events including workshops, camps, birthday parties, field trips and more. Sometimes you will work solo, other times, you will lead a team for larger events.

Key Responsibilities

- Creating an excellent and consistent client experience is our focus at TBK. You must be able to interact with with all clients (Parents, Children and Adult Guests) to ensure customer satisfaction.
- Teach clients about food and various culinary skills, tips and tricks related to class recipes and ingredients.
- Manage and supervise Event Assistants.
- Engage and teach clients about cooking skills and more as related to event recipes and ingredients.
- Create a controlled safe, clean, friendly environment for all students
- Prepare for all Classes & Events (Set-up, Ingredients, Review Teaching Materials)

The Ideal Candidate

- Must be friendly and outgoing -- amplified speaking voice.
- Strong customer service skills -- ability to communicate with well with both adults and kids of all ages.
- Loves creating positive learning opportunities for groups of children and adults, and possess the energy to keep them excited and engaged in age-appropriate activities for periods of 1-3 hours.
- Ability to take initiative and accomplish tasks without direct supervision.
- Ability to work collaboratively with colleagues and management.
- Ability to control a room/class of 25+ students -- both kids and adults.
- Strong teaching background. Early education experience is strongly preferred.
- Must have strong time-management skills and able to prioritize tasks.
- Must have excellent references.
- Incredibly detail-orientated with an insatiable curiosity and knowledge about all things food.

- A smile on your face a majority of the time.
- Passion and high level of comfort with cooking and baking. Formal culinary education or equivalent experience a plus.
- Must be able to stand for long periods of time.
- Must be able to travel to off-site events.

Availability

We are interested in candidates with the availability during the following days/times:

- Monday - Friday, 1pm - 6pm
- Saturdays, 12:30 - 11pm
- Sundays, all day

In order to be considered, candidates must be able to commit to a minimum of 6-months of employment with the agreed upon availability ranging from 20-30 hours. Open availability is highly desired.

Experience

Minimum 2-3 years experience entertaining people young and old. Formal teaching experience and training in education, childhood development or related field a plus. Comfortable with a range of cooking techniques. Formal culinary education or equivalent experience a plus.
Performance and theatre experience a plus

How to Apply

To apply, email your resume and a paragraph on why you are the ideal fit for this role and this company as well as your Salary requirements. Include "Event Host: Your Name" in the subject line of the email and your current availability. No cover letters. Applications not submitted in this format will not be considered.

Taste Buds Kitchen is always looking for qualified crew members, if this position does not sound right for you but you would like to join our team please visit our website to fill out an application.