



## **JOB POSTING: Program Manager, Go!Chefs (Full-time)**

### **POSITION SUMMARY:**

The Children's Aid Society (CAS) helps children in poverty to succeed and thrive. We do this by providing comprehensive supports to children and their families in targeted, high-needs New York City neighborhoods. In 2003, CAS launched a number of programs aimed at preventing and slowing the rates of childhood obesity in the communities we serve. The programs come together under the umbrella of Go!Healthy, a comprehensive obesity prevention and health promotion initiative that engages children from birth through adolescence, as well as parents and staff. For information about the Go!Healthy programs, please visit: [www.childrensaidsociety.org/nutrition](http://www.childrensaidsociety.org/nutrition)

Go!Chefs is our hands-on cooking, nutrition education and gardening curricula for young people. Since 2005, Go!Chefs has introduced youth to the pleasures of growing, preparing and enjoying "real food" that is both nutritious and delicious - an essential step toward health and well-being. Our core goals are for children to embrace fresh fruit and vegetables, increase their food literacy, and build skills and self-sufficiency in the kitchen. The program culminates in an Iron Go!Chefs Competition where teams of young Chefs design their own delicious, balanced meals and cook them live for a panel of professional Chef judges. Go!Chefs serves 1500 children each year across 15 sites, and to date we have built children's gardens in seven of these so children get the full "seed to table" experience.

Under the supervision of the Director of Food and Nutrition Programs, the Program Manager primarily oversees the Go!Chefs cooking, nutrition education, and gardening programs for elementary, middle and high school children, which are held in after-school and summer programs across 15 Children's Aid Society community schools and centers in Washington Heights, Harlem, the South Bronx and northern Staten Island.

### **RESPONSIBILITIES:**

- Supervise Go!Chefs program across 15 sites, including hiring, overseeing and mentoring Chef and Garden instructors; ensuring the curriculum is implemented with fidelity; and maintaining a high standard of program quality.
- Revise and develop creative and outcomes-oriented culinary and gardening education curricula for afterschool and summer programs for school-aged youth.
- Coordinate all Go!Chefs programs and events, including working with multiple staff at individual sites to organize class logistics, schedule and equipment needs.
- Lead regular trainings for Chef and Garden instructors and volunteers to prepare them to teach Go!Chefs programs.
- Lead internal evaluation of Go!Chefs program, including supervising Master's interns and overseeing implementation and analysis of evaluation tools, including surveys, focus groups and interviews.

- Recruit and oversee a core of culinary, nutrition and gardening interns, volunteers and AmeriCorps members and coordinate volunteer-led garden build projects.
- Partner with peer organizations (such as GrowNYC, City Harvest, and DOHMH) on projects including youth-run greenmarket programs, Health Bucks, farmer’s market trips and more.
- Assist Go!Healthy team where necessary in implementing other programs, including healthy cooking and wellness workshops for staff and parents, a middle school food justice program, and an early childhood food and fitness program.
- Perform some administrative functions, such as tracking numbers of clients served, ordering equipment and processing payments and coordinating staff orientations.

**SKILLS AND QUALIFICATIONS:**

- Minimum of Bachelor’s Degree, plus a minimum of 15 credits of nutrition classes required. Master’s degree in nutrition, public health or related field is preferred.
- Very strong program management experience
- Very strong culinary, nutrition education, gardening and youth education background
- Critical and creative thinker with curriculum development experience
- Excellent trainer and supervisor
- Highly organized and self-motivated
- Very strong communicator (verbal and written) and works well with people of various backgrounds, cultures and skill levels
- Team player
- Energetic and fun
- Spanish-speaking a plus

To apply, please submit your resume and cover letter through our career portal:

<https://www.childrensaidsociety.org/employment/jobs> (Search for: Program Manager, Go!Chefs)

If you have any questions, please email: Alyson Abrami, MS, RD, Director, Food and Nutrition Programs,

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