



Carolyn McLaughlin Community Center
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BronxWorks

Culinary Food Educator – Seasonal Part-time Position

BronxWorks helps individuals and families improve their economic and social well-being. From toddlers to seniors, we feed, shelter, teach, and support our neighbors to build a stronger community.

We are seeking a Culinary Food Educator to implement interactive cooking demonstrations using Stellar Farmers' Market recipes that feature seasonal produce from our Mott Haven Farmers' Market. The cooking demonstrations will be implemented outside at our farmers' market and will target a range of audiences (adults, seniors, parents, and youth). The Culinary Food Educator will also work directly with the Lead Nutrition Educator/Coordinator (Registered Dietitian Nutritionist) in the preparation and delivery of nutrition education and cooking demonstrations at the farmers' market. This position is part-time and seasonal to coincide with farmers' market season (June through November). The selected candidate will be required to attend a [2-day] training during the last week in June and commit to working on Mondays, 9am to 5pm from July 10 to November 13, 2017. Attendance to periodic team meetings at our main office will also be required.

Duties:

The Culinary Food Educator will:

- Lead the preparation and implementation of interactive cooking demonstrations that feature seasonal and local produce at the Mott Haven Farmers' Market
- Incorporate key messages and themes from the Stellar Farmers' Market nutrition education curriculum into cooking demonstrations
- Educate audiences about the importance and benefits of cooking with seasonal produce
- Maintain food safety standards and integrity of the program
- Clean and sanitize all cooking equipment used in cooking demonstrations
- Promote nutrition education sessions to ensure participation is achieved
- Assist with the collection of demographic and evaluation data from participants
- Participate in trainings and meetings with other program staff

Preferred skills/qualifications:

- Expertise with basic knife skills and cooking techniques
- Knowledge of NYC farmers' markets, regional foods, and community food issues in the Bronx
- Experience working in multi-cultural settings with diverse populations
- Knowledgeable about community food security issues in New York City
- Excellent presentation, interpersonal and communication skills
- Willingness to work standing for long periods and outdoors in a variety of weather conditions
- ServSafe certification or successful completion of the NYC Food Protection course

Instructions for applying:

Interested applicants, please submit a resume and cover letter to Kim Wong (Program Director) via online application link:

https://workforcenow.adp.com/jobs/apply/posting.html?client=bronxworks&jobId=26883&lang=en_US&source=CC3