



## **Chef Educator Job Description**

### **ABOUT SEEDS AND ITS MISSION**

Located in a historically marginalized neighborhood of Northeast Central Durham, SEEDS aspires to develop the capacity of young people grades to respect life, each other and the earth through growing, cooking and sharing food. With access to a two-acre garden and a kitchen, SEEDS wants its young people, ages 5-17, to leave the garden with an understanding of how food sustains us in life and good health, respect for land and environment, and with leadership skills through serving the community by sharing the food they grow in the garden.

The SEEDS building, constructed in 2014, holds a kitchen and a multipurpose room with communal tables where the young people share meals they make using food they grow in the garden. Outdoors, there are two acres of land with a classroom pavilion, outdoor cooking spaces, a greenhouse, a chicken coop, bees, a pond, environmental education exhibits and multiple areas for growing edible and other plants.

### **ABOUT THE CHEF EDUCATOR POSITION**

Reporting to the Executive Director, this role's primary responsibility is to provide organic, healthy, delicious cooking classes to our SEEDlings After-School Enrichment program participants and occasional field trips. The aspects include (1) planning for and teaching cooking classes, (2) planning for and coordinating volunteers.

S/he conducts cooking classes for students in grades 1-12, facilitates lesson and kitchen planning, and guides interns and volunteers in developing and maintaining a productive and educational kitchen as a classroom. This position will work closely with the Garden Educator and Manager to implement a seeds-to-feast curriculum to support a learning pathway from grades 1-12.

The Chef Educator is responsible for the organization's consistent achievement of an engaging, welcoming, magical and safe kitchen classroom. As a member of the team, the Chef Educator plays a key role in the development and implementation of organizational strategy, policies and practices in alignment with our core mission and values.

Duties include but are not limited to:

#### **Teaching**

- Design and conduct health- and nutrition-focused cooking classes for grades 1-12.
- Oversee and work with high school students to run an occasional cooking class for year-round programming.
- Guide students in kitchen safety and general maintenance of the kitchen.
- Collaborate with garden team in researching and sharing age-appropriate mentoring techniques.

#### **Lesson Development and Documentation**

- Collaborate with garden team in the development of garden and cooking lessons that utilize produce from the garden and are integrated with classroom teaching, SEEDS standards, and academic standards.
- Collaborate with the Program Coordinator in the documentation of all lessons, evaluations, and impact.

#### **Kitchen Management and Coordination**

- Assist with creation of an annual kitchen classroom operations plan and budget which incorporates goals and objectives that work towards the strategic direction of the organization with the Executive Director.
- Lead day-to-day management, maintenance, organization and cleaning of the kitchen.
- Oversee volunteers in managing the efficient, effective, and safe day-to-day operations of the kitchen as a classroom.

#### **Communication, Outreach and Grant-Writing**

- Participate in Farmer's Market presence when applicable.
- Collaborate with the Program Coordinator and the Executive Director in developing and the documentation of metrics and outcomes for future grants and final reports.

- Support community relations by acting as an ambassador for the organization as necessary with community members, program participants, partners, collaborators, supporters and advocates, actively building relationships that will advance the mission and outcomes of the organization.
- Supports Executive Director in grants process as assigned.

**Required Knowledge, Skills & Abilities:**

We seek a Chef Educator who is inspired by our mission with excellent people skills, including the ability to relate to others, strong communication skills, patience with others, knowing how and when to show empathy and active listening skills. A love of cooking and the ability to delegate daily to kitchen team including educators, volunteers, young people and interns. Kitchen experience required.

Team-driven focus with teaching and curriculum development experience, familiarity with organic cooking, collaboration and community engagement techniques, and project management.. Excitement and enthusiasm for working with kids.

**Working Conditions**

This position is a physically active position. The Chef Educator must be able to stand and walk for long periods of time, to bend at the knees and hips and to lift at least 30 pounds overhead.

This position is a part-time position (15 hours a week) with a Monday- Friday work week (3pm to 6pm each day).

**Compensation**

\$15/hour, 15 hours/week

Please submit a cover letter and resume with three references to [hjhill@seedsnc.org](mailto:hjhill@seedsnc.org) by close of business on August 18th. No phone calls please.

We value a diverse workforce and an inclusive culture and encourage applications from all interested persons, including people of color, persons with disabilities, and LGBTQ individuals.