

Job Title: Culinary Class instructor

Part-time (10hrs./week)

About Us: Integral Youth Services is a non-profit organization dedicated to empowering at-risk youth through culinary education. We believe that teaching young individuals the fundamentals of cooking easy, healthy meals with limited ingredients not only equips them with practical life skills but also fosters self-esteem, creativity, and a sense of accomplishment. We are looking for a passionate Culinary Class Chef to join our team and make a positive impact on the lives of the youth we serve.

Job Description: The Culinary Class Chef will play a critical role in our organization by providing culinary education and mentorship to at-risk youth. This position combines culinary expertise with the ability to connect with and inspire young individuals to make healthier food choices. The Chef will be responsible for creating a positive and nurturing environment that encourages learning, teamwork, and personal growth.

Key Responsibilities:

Teaching Culinary Skills: Instruct at-risk youth in the basics of cooking easy, healthy meals using limited ingredients. Develop lesson plans and hands-on activities that cater to varying skill levels.

Menu Planning: Create nutritious and budget-friendly meal plans that teach students how to make the most of limited resources.

Safety and Hygiene: Instill safe cooking practices and proper food handling to ensure the well-being of the students.

Mentoring: Act as a role model and mentor to students, providing guidance on life skills, teamwork, and personal development.

Inventory Management: Assist in the procurement of ingredients, ensuring that the organization stays within its budget.

Evaluations: Conduct regular assessments to measure students' progress and adjust teaching methods accordingly.

Community Engagement: Collaborate with local organizations, volunteers, and community partners to enhance the students' learning experience.

Program Development: Contribute ideas and suggestions for program enhancements and new initiatives.

Documentation: Maintain accurate records of class attendance, progress, and any incidents.

Qualifications:

- Culinary education and professional cooking experience.
- Strong communication and interpersonal skills, particularly with at-risk youth.
- Knowledge of nutrition and the ability to create balanced, healthy meals.
- Familiarity with budgeting and cost-effective cooking.
- Patience, empathy, and a passion for teaching and mentoring.
- Ability to work in a team and collaborate with other staff members.
- Strong organizational skills and attention to detail.
- Basic computer skills for record-keeping.
- CPR and First Aid certification is a plus.