# Boston Public Schools Chef for "A Chef in the Dining Room" grant program

Title: **Chef** ("A Chef in the Dining Room" sampling/demonstration program)

**Food and Nutrition Services** 

Temporary part-time role for 2021-2021 school year

Reports to: Assistant Director of Culinary Programs, Food and Nutrition Services

### **POSITION OVERVIEW:**

The Chef for the "Chef in the Dining Room" program is a temporary part-time position for Boston Public Schools Food and Nutrition Services, starting in late summer 2021 through June 2022. The incumbent is intended to build student and staff relationships and provide a feedback system, through food sampling/demo in school dining rooms.

The position reports to Assistant Director of Culinary Programs, Food and Nutrition Services and fulfills a grant from No Kid Hungry/Share Our Strength.

The Chef will do sampling/demos at least one of 37 middle or high schools once a week during the course of the 2021-2021 school year to prepare and sample food, and secure student response to the food. The Chef will work, generally, from 6:30 a.m. to 2:30 p.m. on Tuesdays and/or Wednesdays.

### **RESPONSIBILITIES:**

# Individual contributor who is to manage and implement food sampling program within No Kid Hungry grant

- Prepare a designated recipe (breakfast or lunch) for sampling/demo by school students, actively engaging with kitchen manager and staff throughout the visit.
- Set up (break down/clean up) an appealing sampling table in the school dining room (including demo/cooking capability, computing tablet to identify program and recipe and secure student feedback through QR code system, and attractive food display).
- Engage with students during sampling, prompting them to offer feedback; chef to provide written anecdotal feedback/a report for each visit and consolidated reporting.
- Coordinate work with Culinary Director and Chef Trainers for selection of recipes to be demonstrated/sampled; order ingredients.
- Participate in the recipe development process and a weekly debrief with the Culinary Director and Chef Trainers about the survey outcomes and next steps.
- Work with Food and Nutrition Services Chef Trainers and Operations teams to implement program.
- Collaborate with school-based Food and Nutrition Services staff and cultivate positive relationships.

- Develop and prepare outcomes reporting/data throughout the course of the program and at its close.
- Facilitate a cyclical process to improve the meals that are offered to students through sampling, feedback system, and recipe development.
- Performs other duties as assigned.

### **QUALIFICATIONS - REQUIRED:**

- Culinary degree or Bachelor's degree or equivalent relevant training
- 5 or more years professional food service experience with expertise in food demonstration/sampling and preparation in an instructional setting, or a similar role.
- Highly responsible, with capability to operate independently and problem solve
- Has a positive presence in presenting/demonstrating and interacting with students/staff
- Excellent oral and written communication and interpersonal skills
- Experience with technology in set up and use of computing tablet; experienced with Word, Excel, Google Drive and information management
- Demonstrated ability to manage projects and work within a team as well as independently
- Strong organizational and time-management skills, with ability to prioritize competing demands
- Current authorization to work in the United States
- An understanding of and commitment to gain greater understanding of what is necessary for an urban school food service system to continuously improve.
- Driver's license
- Food Safety Certified (Management Level)
- Reliable transportation
- Must be able to pass CORI and background check

## **QUALIFICATIONS - PREFERRED:**

- Previous, successful project work experience
- Experience with food sampling and food demonstration
- Familiarity with Boston and Boston Public Schools.
- Bi-lingual (preferably Spanish and English)

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