



Go!Chefs Instructor

Date created/last reviewed: 12/19/2019	Supervises others: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Reports to (position title): Go!Chefs Program Manager	Work Schedule: <input type="checkbox"/> M <input type="checkbox"/> T <input type="checkbox"/> W <input type="checkbox"/> TH <input type="checkbox"/> F <input type="checkbox"/> SA <input type="checkbox"/> SU <input checked="" type="checkbox"/> Varies
Division: Health and Wellness	Position type: <input type="checkbox"/> Full-time <input checked="" type="checkbox"/> Part-time
Program/Department: Food and Nutrition	FLSA Classification (HR Use Only): <input type="checkbox"/> Exempt <input checked="" type="checkbox"/> Non-Exempt

JOB DESCRIPTION:

While all aspects of this position cannot be described here, this Job Description does distinguish the essential characteristics of the position. In most cases, applicants exceeding the minimum qualifications and/or experience will receive greater consideration for appointment.

APPROVED BY:

Georgia Boothe Interim VP of Health and Wellness Division

DATE:

Position Summary:

Go!Healthy's Go!Chefs program is a nutrition education and cooking curriculum for elementary, middle and high school youth. 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 and garden. This program is a complement to our gardening program, which enables children to experience plant-based foods from seed to table. Both the Go!Chefs and gardening programs integrate movement, inquiry-based science learning, arts and crafts, reflection and journaling.

The Children's Aid Go!Healthy program is seeking dynamic instructors to lead Go!Chefs programming during afterschool for the 2019-2020 school year. The Go!Chefs instructor will work during the afterschool hours 1-4 days per week.

Responsibilities:

- Effectively implementing the Go!Chefs curriculum which includes hands-on cooking instruction, nutrition education, activities, and reflection
- Managing and ensuring safety for approx. 15 elementary, middle and/or high school students
- Maintaining classroom equipment and procurement of food needed for lessons
- Communicating with site directors and program manager about program progress and needs
- Facilitating classroom discussion around nutrition and the health benefits of fruits, vegetables and whole foods
- Reporting to the Go!Chefs and Garden Program Manager
- Collaborating creatively with gardening instructors
- Coaching a selected team of students in our Iron Go!Chefs competition in June
- Comply with all privacy laws including HIPAA, etc.

Qualifications:

- High School Diploma/ GED required; Bachelor's degree preferred.
- A dynamic teacher with significant teaching experience and culinary skills
- Personally committed to wellness and healthy eating
- Energetic, with great capacity to prioritize and juggle multiple projects efficiently.
- Organized, detail-oriented and self-motivated.
- Extremely reliable
- Excellent communication skills, both verbal and written.



Children's Aid

Every step of the way

Working Conditions/Physical Demands: Place a check mark next to the applicable options and specify any additional ones in the space provided after "Other".

- | | |
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| <input checked="" type="checkbox"/> Ability to travel to multiple work sites via public transportation | <input type="checkbox"/> Visual acuity to view documents on a computer screen for long periods of time |
| <input checked="" type="checkbox"/> Repetitive movement of hands and fingers (typing and/or writing) | <input type="checkbox"/> Typical office environment |
| <input checked="" type="checkbox"/> Ability to stand or walk long distances | <input type="checkbox"/> Work in extreme heat or cold conditions |
| <input checked="" type="checkbox"/> Able to lift or carry <u>20</u> lbs. | <input type="checkbox"/> Flexibility to work evenings/nights/and-or weekend |
| <input type="checkbox"/> Other(s): | <input checked="" type="checkbox"/> Traverse through multiple flights of stairs |

Acknowledgement: Employee signature below constitutes employee's understanding of the requirements, essential functions and duties of the position.

Print Name: _____

Employee Signature: _____ Date: _____

