



Culinary Support specialist

Position: Part Time Contractual Culinary Support Specialist

Reports to: Executive Director

Program Overview

Farm Fork Program Teaches young people hands-on knowledge of food cultivation, preparation, and preservation. The program connects youth to sustainable food practices, cultural food traditions, nutrition, and life skills while promoting food security, wellness, and community engagement.

Position Summary

The Culinary support specialist is responsible for designing, hands-on learning experiences that teach youth how to grow, prepare, and preserve food. This role blends culinary arts, nutrition education, and food preservation techniques while fostering creativity, responsibility, and teamwork among participants.

Key Responsibilities

Instruction & Program Delivery

- Instruct participants in basic to intermediate culinary skills, including knife safety, cooking techniques, and recipe preparation
- Incorporate lessons on nutrition, food safety, sustainability, and cultural food traditions
- Adapt lessons to different age groups and learning styles

Program Planning & Coordination

- Develop lesson plans, recipes, and seasonal curricula aligned with program goals
- Coordinate with staff, volunteers, and community partners
- Assist with planning special events, and program meals

Administrative & Operational Support

- Monitor and ensure cleanliness and organization of kitchen, and storage areas
- Follow all health, safety, and organizational policies

Qualifications

- Knowledge of cooking techniques, food safety, and basic nutrition
- Experience with food preservation methods preferred
- CPR/First Aid certification (or willingness to obtain)
- Passion for food justice, sustainability, and youth empowerment
- Serve Safe certified preferred

Work Environment

- Combination of indoor kitchen instruction, small catering events and classroom instructions.

Pay: Competitive hourly wage or salary based on experience; estimate 10 hours per week

Send cover letter and resume to Jody Rhodes, Executive Director, jody@neu-life.org.

Neu-Life is an equal opportunity employer. Former program participants are strongly encouraged to apply. For more information about Neu-Life, visit our website www.neu-life.org