



JOB ANNOUNCEMENT

Position: Chef / Instructor
Start Date: October 2024
Work Schedule: Contractor (up to 8 hours a week/ 4 classes)
Reports To: Educations Program Manager
Pay Rate: \$100 per class

Summary:

East Stanislaus Resource Conservation District (ESRCD), located in Stanislaus County California, is seeking a Chef and Instructor on a contract basis to teach our Jr. Chef classes. The ESRCD's Community Programs team strives to educate and empower Stanislaus County residents of all ages to take an active role in building thriving households, neighborhoods, and communities that are resilient, well nourished, and in harmony with our local environment. We do this through various programs including our Jr. Chef cooking classes for elementary and middle school children. Jr Chef started in 2016 as a way to introduce our community's youth to the joys of cooking fresh, nutritious meals while cultivating healthy habits and a passion for cooking that will last a lifetime!

This position is on a contract basis, with \$100 as compensation for each class taught. Each Jr. Chef cohort consists of 4 classes of 15 students from an Afterschool Program. Classes can be held in these two cities: Modesto and Keyes. Number of hours are determined by the East Stanislaus Resource Conservation District, but could be up to 8 hours per week. The ideal chef candidate needs to have availability Tuesday through Friday from 3pm to 5pm with some variation. The chef is an independent contractor, but works closely with the Education Programs Manager and Community Programs Assistant. For payment, contractor must invoice East Stanislaus Resource Conservation District upon cohort completion.

The RCD seeks the following services:

1. Communicate with Education Programs Manager via phone, email and virtual meetings for upcoming classes
2. The ideal chef candidate will be available for an entire cohort (4 classes)
3. Prepare list of steps and other information to cover in classes
4. Present information to class participants on a wide range of subjects associated with the dish being prepared including nutrition, historical/cultural significance, physical and chemical processes taking place, etc.
5. Teach and continue to emphasize safety in using knives and stoves
6. Maintain a positive, patient, and light-hearted demeanor when interacting with class participants

7. Email and phone correspondence with ESRCDC staff
8. Help setting up classroom, if needed
9. Help cleaning up classroom, if needed
10. Lead instruction on how to prepare a number of recipes, including salads, omelets, stir fry, tacos, and other dishes.
11. Assist with recipe development

MINIMUM REQUIREMENTS:

- Ability to lift 50 pounds
- Possess a valid drivers license
- Access to a personal vehicle
- Basic math skills
- ServSafe Certification
- At least 2 years experience as a professional chef (restaurant, catering, instructor, etc.)
- Experience working with elementary and middle school aged children
- Have your own equipment (apron, knife, etc.)

PREFERRED QUALIFICATIONS:

- Studying or have studied child nutrition, childhood education, etc.
- Experience in childhood development and/or education a plus
- Ability to speak, read, and write in Spanish a plus

APPLICATION INFORMATION: To submit for this contract, please email a resume/CV and cover letter to info@eaststanrcd.org with the subject line of "Chef". **The deadline for applications is ongoing.** If you would like additional information, please contact the email address above.