



COMMUNITY CHEF

Part-time, Temporary (June 15 – October 30)

Description: Community chefs will work as part of a team of two in the preparation and delivery of nutrition and cooking workshops at farmers markets from June-October. This offers a great hands-on learning experience for those interested in working with health and wellness improvement in NYC, particularly in underserved communities, in addition to, valuable networking opportunities. For more information on Harvest Home and its programs, please visit www.harvesthomefm.org.

Responsibilities include, but are not limited to:

- Prepare and present interactive cooking demonstrations as part of nutrition education in accordance with program curriculum
- Assist with and ensure proper set-up and breakdown of cooking equipment and educational materials
- Promote healthy eating practices at the markets by conducting cooking demonstrations, distributing samples and recipe cards, and providing culturally competent nutrition education.
- Complete a mandatory 20-hour Community Food Educator training program (6/8, 6/9, 6/10) with an emphasis on community engagement, using local and seasonal fruits and vegetables, and food handling/cooking techniques.
- Collect data and administer surveys to customers.
- Communicate daily with the Program Coordinator to ensure smooth operations.
- Work with community-based organizations, health and nutrition institutions, and community residents from several NYC neighborhoods.

Required Qualifications and Skills:

- Basic knife skills and ability to execute basic cooking techniques
- Experience or training in nutrition or culinary arts
- Knowledge about regional produce
- Dynamic personality and excellent presentation, interpersonal, and communication skills
- Ability to work in multi-cultural settings with racially, ethnically, and socioeconomically diverse populations
- Willing and able to stand for long periods of time working outdoors
- Does not shy away from the heat/cold or wind/rain (we cannot emphasize this enough!)
- Preferably college or graduate student with some nutrition background (college coursework in nutrition preferred)
- Has patience for some change in routine (ie: unreliable weather)
- Willingness to travel throughout New York City
- Ability to speak other languages is a plus! (Spanish, French, Creole, Mandarin, Cantonese, Bengali, and Russian)
- Commitment to a minimum of 2 days per week, including Saturday, and monthly Monday morning meetings for the duration of the season
- Reliable, punctual, and dependable
- Possesses an interest in making a difference with respect to nutrition, while having a passion for food accessibility and healthy food choices

Preferred Qualifications and Skills:

- Strong preference will be given to applicants with formal experience in food service

Location: This position will require onsite work at farmers markets in Brooklyn, Manhattan, and the Bronx.

Compensation: PAY RATE

Interested applicants should send a resume addressed to awilson@promesa.org with the subject line “Harvest Home Community Chef Application”.