



COMMUNITY CHEF

Part-time, Cyclical (Fall, Winter, Spring, Summer cycles)

The Sylvia Center is seeking dynamic COMMUNITY CHEFS for our afterschool programs. Classes are conducted at New York City Housing Authority Community Centers throughout the five boroughs of NYC and community sites in Hudson, NY. During our classes, students learn basic cooking techniques (chopping, grating, whisking, kneading, rolling) as well as skills essential for any good cook: kitchen safety, flavor profiles and creative combining, planning and strategizing, and teamwork. Each class culminates with students and instructors sitting together to enjoy the meal they created.

THE SYLVIA CENTER

The Sylvia Center is a nutrition education and youth development organization that works in high-need, high-potential communities to show young people how to establish healthy habits that lead to happier and more productive lives. In community kitchens, students learn what fresh food is, how delicious it tastes, and what it takes to prepare nutritious meals on a daily basis. Our students learn practical skills, work together as a team, and become more open to trying new things. Through these experiences, our students gain confidence knowing they can do something that's good for themselves and their own families.

For our older students, we connect this work to real opportunities in the local food system - building connections to potential careers in restaurants, entrepreneurship and food justice. We believe that we can grow a more equitable food system by engaging youth as advocates for nutritious food in their own communities, and by providing real opportunities for their future.

The Sylvia Center partners with community-based organizations, schools and local businesses to deliver our program in all five boroughs of New York City, and in Columbia County in upstate New York.

RESPONSIBILITIES

- Effectively implement The Sylvia Center's curriculum, which includes hands-on cooking instruction, nutrition education, and activities
- Manage a classroom of approximately 10 students and create a positive engaging learning environment
- Collaborate with a Chef Assistant to create and ensure that all lesson plans are engaging, appropriate, and aligned with The Sylvia Center's core values
- Provide timely feedback and review of classes
- Manage food pantry and equipment

QUALIFICATIONS

- Professional culinary experience or culinary degree
- Food/nutrition education experience
- A passion and respect for sharing knowledge and enthusiasm with others about healthful, whole foods
- Ability to adapt, improvise and make quick decisions
- Strong communication skills
- Energetic, engaging and highly organized
- Experience working in high-need communities.
- Must be willing to travel
- Must be able to lift 50lbs and stand for long periods of time
- Food safety with NYS Department of Health Food Handler's Certificate is a plus
- Bilingual (Spanish/English) is a plus

Please email cover letter and resume to:
careers@sylviacenter.org