



Growing Communities of Healthy Eaters

CHEF ASSISTANT

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

The Sylvia Center is seeking dynamic CHEF ASSISTANTS 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 Columbia County, 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.

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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

- Assist in managing a positive and engaging classroom environment
- Review lesson plans for recipes, culinary techniques and time management
- Assist in organizing classroom food, supplies and equipment
- Prep classroom teaching stations
- Engage students in learning and check for safety
- Work with students to clean up supplies and equipment and leave classroom in clean condition
- Assist with collecting student anecdotes and record media
- Must be willing to travel
- Must be able to lift 50lbs and stand for long periods of time

QUALIFICATIONS

- Passion and knowledge about healthful, whole foods
- Energetic, engaging and highly organized
- Ability to adapt and improvise
- Bilingual (Spanish/English) is a plus

Please email cover letter and resume to and note in subject line 'Chef Assistant':
careers@sylviacenter.org