



Youth-led change for a healthy future

**The Sylvia Center**  
**Chef Educator (5-15 hours per week)**

\*This position is both in-person and remote.

**The Sylvia Center**

The Sylvia Center educates young people about the connection between food and health, empowering them to lead healthier lives. We partner with community kitchens, schools, and social justice organizations to work with students to identify easily obtainable nourishing foods, master basic cooking and kitchen skills and comprehend the fundamentals of the food system. Our students gain confidence and leadership skills knowing they can do something that's healthy for themselves and their own families.

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 program operates in all five boroughs of New York City and in Columbia County.

**Programs (95%)**

- **Program Admin:** Working closely with the Program Managers and Education Director to share the responsibility of attending community meetings and coordinating community partner relationships, including but not limited to communication around classes, teaching community classes and supporting existing programs.
  - o Actively participating in tandem with program team on tasks including recruitment, weekly correspondence, and data entry
  - o Working with Program Managers to coordinate Chef Assistants, interns and/or volunteers.
  - o Collaborate on curriculum, lesson plans, and recipes as needed
- **Chef Educator:** Serve as a Chef Educator virtually and in person at school and community partner sites as feasible and required.

The Sylvia Center  
2417 Third Avenue, Suite 301  
Bronx, NY 10451  
(p) 212-337-6093

The Sylvia Center at Katchkie Farm  
745B Fischer Rd.  
Kinderhook, NY 12106

[sylviacenter.org](http://sylviacenter.org)

- o Teach classes by effectively implementing The Sylvia Center's curriculum, which includes cooking instruction, nutrition education, and activities, while being aligned with The Sylvia Center's core values.
- o Manage distribution of printed or virtual materials for classes such as recipes, curriculum and surveys
- o Maintain accurate records for attendance and any additional tracking as required
- o Clean and sanitize workspaces prior to, between and after classes

**Admin (5%)**

- **Ad hoc administration:** Including but not limited to, reporting, special projects, ect.
  - o Attend all staff meetings and trainings, and collaborate with fellow program staff.
  - o Assist as needed with two annual fundraising events and annual community events

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**Required Qualifications:**

- Demonstrated passion for working with and/or teaching youth required
- Nutrition and/or Culinary experience preferred
- Demonstrated experience with Google Suite
- Experience understanding and meeting the needs of diverse communities
- Enthusiastic, energetic, and able to work quickly and efficiently in a fast-paced environment
- High level of social and emotional intelligence
- Ability to effectively improvise and adapt
- Detail-oriented and great multi-tasker, who is responsible and focused
- Demonstrated passion for food justice and food access issues in New York state
- Ability to lift 50lbs
- Ability to stand on your feet for 5 hours at a time

The Sylvia Center is an inclusive, non-discriminatory organization. The position will be based in New York City. Ability to travel between program sites and the surrounding area required. This is a nonexempt year round hourly position. The starting pay range for this position is \$22-27/hr admin rate and \$41-46/hr class rate dependent on experience. Only individuals who have been vaccinated against Covid-19 will be permitted to work at The Sylvia Center sites.