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## Seeking Go! Chefs Nutrition and Cooking Instructor (Part time; 5-20 hrs/week)

Children's Aid (CA) helps children in poverty to succeed and thrive. We do this by providing comprehensive supports to children and their families in targeted, high-needs New York City neighborhoods. In 2003, CA launched a number of programs aimed at preventing and slowing the rates of childhood obesity in the communities we serve. The programs come together under the umbrella of Go! Healthy, a comprehensive obesity prevention and health promotion initiative that engages children from birth through adolescence, as well as parents and staff. For information about the Go! Healthy programs, please visit:

<http://www.childrensaidnyc.org/programs/gohealthy>

Go! Healthy's Go! Chefs program is a nutrition education and cooking curriculum for elementary, middle and high school youth. Since 2005, Go! Chefs has introduced youth to the pleasures of growing, preparing and enjoying "real food" that is both nutritious and delicious - an essential step toward health and well-being. Our core goals are for children to embrace fresh fruit and vegetables, increase their food literacy and, build skills and self-sufficiency in the kitchen and garden. This program is a complement to our gardening program, which enables children to experience plant-based foods from seed to table.

Children's Aid Go! Healthy program is seeking dynamic instructor to lead Go! Chefs programming for the 2019 academic year. The Go! Chefs instructor will work 2-4 days per week and must be available for trainings and conduct classes through August 23 with the possibility of continuing on through the school year.

### Responsibilities include:

- Effectively implementing our curriculum which includes hands-on cooking instruction, nutrition education, activities, and reflection
- Managing and ensuring safety for up to 15 elementary, middle and/or high school students
- Maintenance of classroom equipment and procurement of food needed for lessons
- Communicating with site directors about program progress and needs
- Facilitating classroom discussion around nutrition and the health benefits of fruits, vegetables and whole foods
- Reporting to the Go! Chefs Program Manager
- Collaborating creatively with gardening instructors

### Candidate must be:

- A dynamic teacher with significant teaching experience and culinary skills
- Personally committed to wellness and healthy eating
- Highly organized and able to work independently
- Energetic and self-motivated
- Extremely reliable
- Good communicator (Bilingual, English & Spanish a plus but not mandatory)

**To apply, please send a resume and cover letter to Geronimo Branagan Go! Chefs Program Manager, at: [GBranagan@childrensaidNYC.org](mailto:GBranagan@childrensaidNYC.org)**