

Community Kitchen Pittsburgh is a 501c3 nonprofit food service company, using food to change lives and strengthen communities. We seek to change the face of institutional food through scratch cooking and high quality service; we provide meals/meal access to vulnerable and struggling individuals and families; we support food advocacy and food education efforts; we provide career-driven, experiential learning and paid work experience for youth; and we train adults with barriers to employment for meaningful, above minimum wage work in the food industry.

Position: Chef Educator

Position Overview: Community Kitchen Pittsburgh is looking for an enthusiastic culinary professional who can teach culinary concepts and skills and perform cooking demonstrations geared to both a multi-generation audience and specific age groups; who can develop youth leaders who will advocate for healthy food in their schools; and who can help empower families to cook at home. This full-time staff person will work closely with the Education & Outreach manager, and help to develop and grow this new position within the organization. This individual will also oversee our youth training programs, comprised of paid work experience and culinary instruction, giving youth meaningful opportunities to engage with their communities, with a focus on valuing young people's strengths and not their problems. The successful candidate will have experience providing cooking demonstrations that exhibit healthy meals using seasonal ingredients, experience in lesson planning and curriculum development, and possess a personal commitment to serving as a culinary mentor and role model in the community.

Reports to: Co-Director/Programs

Status: Exempt

Schedule: Full-time, with mandatory weekend and evening hours

The Chef Educator's primary functions include:

- Provide cooking demonstrations and lessons to a variety of audiences (youth and adults) in our facilities, in schools, and in the community
- Work closely with Education & Outreach manager around cooking demos and ways to engage youth
- Provide hands-on, direct culinary training to youth and young adults (14-24) on core kitchen competencies and skills
- Guide and train program youth working in our facilities (three locations) and connect their work experience to both occupational and academic skills
- Effectively design paid work experiences for youth that connect their work experience to both occupational and academic skill building
- Daily interaction with students in a student-trainer environment with ongoing coaching and feedback to the students
- On the job culinary training and support, working with Chef Instructors to best utilize production opportunities to meet student skill development
- Ensure adherence to all food and kitchen safety standards at all times

Supervisory Responsibilities:

- Directly supervise youth workers
- Oversee and guide volunteers working in youth programs
- Carry out supervisory responsibilities in accordance with the organization's policies and applicable laws

Education and Experience:

- Minimum two years of culinary training or equivalent experience in any of the following (or related) roles: restaurant/hotel chef; personal chef; kitchen manager; caterer; culinary instructor
- Demonstrated ability to teach/demonstrate culinary techniques
- Comfortable speaking in front of groups
- Ability to travel to various sites and locations
- Interest and comfort in working with low-income individuals from diverse backgrounds

Licenses and Certifications:

- Valid Drivers' License with clean driving record
- Must have personal vehicle with required insurance and able/willing to transport clients
- Act 33/34 clearances
- ServSafe certified. If not already certified, successful applicant must attend 12 hours of training and pass ServSafe test (both training and testing offered onsite) within 90 days of hire.

To Apply: Please send resume, cover letter, and salary requirements to info@ckpgh.org with subject line: "Chef Educator"

We are an Equal Opportunity Employer (EOE). Qualified applicants are considered for employment without regard to age, race, color, religion, sex, national origin, sexual orientation, disability, or veteran status.