

Vetri Community Partnership Chef Mentor

Vetri Community Partnership partners with schools to help them bring healthy scratch-made, family-style meals to their students' school lunch program. Eatiquette aims to transform a child's lunch from the traditional cafeteria assembly line to an environment where children gather around round tables, pass plates of food to one another and experience social interaction and communication. Eatiquette extends into the classroom and community where we provide nutrition education and hands-on cooking experiences for both students and their caregivers.

Vetri Community Partnership provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, religion, sex, national origin, age, disability or genetics. In addition to federal law requirements, Vetri Community Partnership complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities.

Job Description and Duties

- Dedicated to one or more sites (school locations) to effectively manage the Eatiquette program in the cafeteria by:
 - Working alongside kitchen staff to train on the program, teach cooking techniques, troubleshoot production issues, and streamline food prep
 - Generating order guides, working with kitchen manager to place orders, receiving orders, reviewing invoices, maintaining budget
 - Additional paperwork requirements such as generating production records, prep lists, recipe binders, internal audit forms, monthly calendars
 - Working with adults and children in the lunchroom to drive interest in the program and follow all state-required guidelines
 - Training adults in lunchroom and training students on the Program
 - Maintaining integrity of the program and ensuring that all state-mandated regulations are met
- Facilitating 'Culinary Classrooms' on site throughout the school population to support the concepts of the Eatiquette program and expand understanding of healthy eating and healthy living. Classes are taught three times per school year and are hands-on instruction of basic cooking techniques and nutrition. Culinary classes are also offered to caregivers and community members during out of school time.
- Acting as a liaison between VCP, school admin, kitchen staff, food service management company, faculty, volunteers, students and parents to effectively communicate successes and challenges

Qualifications

- Strong, experienced culinary background preferred
- Experience teaching and leading groups of adults or students
- Bachelor's Degree and/or Culinary School Degree
- Proficient in basic computer functions and programs including communication methods, Word, Excel, SharePoint, etc.
- Experience in a leadership/management role desirable

- Full time position, 40 hours/week
- Starting salary \$35,000/year plus benefits including Health, Dental, Life Insurance, Paid Holidays, 401k (after 1 year), PTO, Mileage Reimbursement, Cell Phone Stipend