



Vetri Community Partnership is seeking motivated part-time educators with a passion for healthy food and cooking to lead programming in schools, community centers, and sites in Philadelphia and Camden. Vetri Community Partnership empowers children and families to lead healthy lives through fresh food, hands-on experiences and education.

Vetri Cooking Lab, a STEAM-focused, out-of-school time cooking program, teaches 4th through 6th grade students to become educated food consumers who know how to make good choices about the food they put in their bodies. Participants will learn why real food is best, how to read and understand nutrition labels, where food comes from, and how to cook tasty, delicious, and inexpensive dishes.

Each Vetri Cooking Lab Session will include:

- Hands-on cooking instruction for 15 students once a week for up to two hours over 10 weeks
- Real-world nutrition and culinary education training with science, math, literacy, and cultural highlights
- Hearty tasting of the lesson’s featured recipe(s)
- Take-home recipe books to share with family and friends

Where: Schools, after-school and community centers, and various other sites in the Philadelphia region and Camden, NJ

When: Two hours after school, generally in between 3:00 pm to 6:00 pm on a day of the assigned site’s choosing, Monday through Thursday. Two semesters – fall and spring – per school year.

Curriculum: Topics listed below, supported by recipes highlighting the topic, changing each semester.

Lesson/Topic
Vetri Cooking Lab 101: Kitchen Safety
Reading Recipes & Measurement
Nutrition Labels and Added Sugar
Why are whole foods best?
Importance of a Good Breakfast
Eating a Rainbow
Food Comes from the Earth
Food Access
Food Marketing & Politics
End of Session Celebration

Vetri Community Partnership will:

- Provide all curriculum materials, administrative, and logistical support
- Pay for all food required for each recipe
- Provide paid mandatory training prior to VCL start date
- Pay instructor an hourly wage and provide a payment for travel expenses
- Collect all survey data, receipts, site visit reports, and organize instructor calls and meetings



VCL Educators will:

- Instruct 1 to 2 classes per week. The in-class time is 2 hours, and out of class time preparing, shopping, setting up, and cleaning up can take approximately 3 to 5 hours.
- Instructors are responsible for teaching the daily lesson as well as any food preparation, shopping, or other educational preparation that is necessary for the lesson.
- Instructors must be available to attend mandatory training in Philadelphia advance of start date.
- Instructors must prepare for each session using the curriculum and resources to expand his/her knowledge of the subject and conduct extra research, as necessary.
- Instructors must obtain or have up-to-date clearances to work within schools and with young people.
- Instructor must be able to lift approximately 50 pounds and have reliable transportation.

Qualities we're looking for:

- An interest in mentoring and teaching students to make informed choices regarding the food that they eat.
- Ability to manage a classroom and an engaging personality to keep students interested.
- Motivated person with a passion for our mission and a willingness to represent our organization.
- An interest in and passion for working with students from underserved neighborhoods.
- Basic knowledge of curriculum subject matter with a curiosity to continue learning about food, cooking, and related topics.
- Confidence in the kitchen with a knowledge of basic cooking techniques, an ability to follow a recipe, and adequate knife skills.
- Great communication skills including timely email responses and an ability to work with site liaisons and individuals from diverse backgrounds.
- Commitment to be at every class session, arrive prepared, and with ample time to set up.
- Entrepreneurial spirit and willingness to help us continue to develop a new program.

To apply:

Please email the following materials to hr@vetricommunity.org with the subject line "Last Name, First Name - VCL Educator"

1. Resume
2. Cover letter
3. Three professional references at the managerial level who can speak to your accomplishments within the last three years.