



JOB OPENING  
5/1/2019

POSITION TITLE: Nutrition Educator – Mobile Teaching Kitchen  
PRIMARY LOCATION: 5200 Gray’s Ave, Philadelphia, PA 19143; Additional locations as required  
REPORTS TO: Mobile Teaching Kitchen Program Manager  
DEPARTMENT: Education  
STATUS: Part-Time Non-Exempt  
HOURS: Up to 29 hours per week

POSITION SUMMARY

Vetri Community Partnership (VCP) teaches hands-on culinary nutrition lessons with the goal of empowering children and families to lead healthier lives. We are a team of hardworking, fun-loving individuals motivated to share how easy and affordable it can be to make and eat vegetable-forward dishes at home. Working throughout the greater Philadelphia community, we hire dedicated team members who are excited to educate, learn from, and interact with participants of all ages.

We are seeking an engaging Educator who will lead pop-up cooking demonstrations and workshops at schools, community centers, farmer’s markets, grocery stores, and more. Educators drive our Mobile Teaching Kitchen trucks to events, set up demo stations, and invite visitors to cook alongside them to learn basic cooking skills and healthy dishes they can make at home. Educators must be fun, flexible, food-lovers who enjoy promoting a message of healthy living to a wide range of audiences.

This position requires that the hired Educator must be able to lift approximately 35 pounds, and stand or walk for extended periods of time. The Educator must have a valid driver’s license with a clean driving record for the last 3 years.

SPECIFIC RESPONSIBILITIES

- Lead up to 5 Mobile Teaching Kitchen (MTK) visits per week at assigned sites; shifts range from 4–8 hours; some Saturday’s required
- Instruct hands-on cooking demonstrations with groups of students, adults, and families; recipes and curriculum include seasonal ingredients, cooking techniques, and talking points on proper food storage
- Assist in the maintenance of a 3-truck fleet including fueling, scheduled service, and cleaning of both truck and equipment
- Communicate effectively with VCP team, site liaisons, and commissary staff regarding logistics and scheduling
- Prepare lessons for varying lesson structures and make on-site decisions regarding set-up (i.e. indoor vs. outdoor set-ups based on weather)



## WORK EXPERIENCE & SKILL REQUIREMENTS

- Successful completion of PA Criminal Background Check, Child Abuse History Check, and FBI Fingerprinting record
- Versatility in instruction style regarding participants' cooking experience, ingredient and equipment knowledge, education level, and cultural background
- Knowledge of basic cooking techniques; appropriate knife skills required
- Experience teaching or leading demonstrations a plus
- Engaging and high-energy personality
- Basic knowledge of curriculum subject matter with a curiosity to continue learning about food, cooking, and related topics
- Commitment to be at every class session, arrive prepared, and with ample time to set up
- Must be able to lift approximately 40 pounds, and stand or walk for extended periods of time
- Valid driver's license required to drive company vehicle

## BENEFITS

- Hourly rate starting at \$18.00
- 1 hour of PTO for each 40 hours worked
- Monthly cell phone stipend

## APPLICATION PROCESS

- Visit [www.vetricommunity.org/careers](http://www.vetricommunity.org/careers) to complete the online application.

Vetri Community Partnership is an Equal Opportunity Employer. For more information visit [vetricommunity.org](http://vetricommunity.org).