JOB OPENING
5/1/2019

POSITION TITLE: Nutrition Educator - Vetri Cooking Lab
PRIMARY LOCATION: VCP Office, 211 N. 13th Street, Suite 303, Philadelphia PA 19107; Additional locations as required
REPORTS TO: Vetri Cooking Lab Program Manager
DEPARTMENT: Education
STATUS: Part-Time Non-Exempt, Seasonal
HOURS: Up to 20 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 students through nutrition lessons paired with hands-on cooking activities. The Educator will deliver 10 sessions over the course of a semester, teaching classes of up to 15 students in grades 3-8. Vetri Cooking Lab classes provide exposure to science, math, literacy, and world food culture. Educators must be fun, flexible, food-lovers who enjoy promoting a message of healthy living.

SPECIFIC RESPONSIBILITIES

- Instruct 1 to 3 classes per week, including two hours of in-class time and up to 5 hours of out-of-class time per session
- Shop for groceries prior to each class; company credit card provided
- Prepare educational materials for lessons, as necessary
- Study the curriculum and resources to expand subject knowledge
- Submit class summary reports
- Attend mandatory meetings in Center City, up to 4 times per semester
- Communicate effectively with VCP Program Manager and VCP Site Coordinator regarding scheduling, assignments, challenges and concerns
- Communicate effectively with on-site liaisons regarding student permission slips, class scheduling, site or classroom needs
WORK EXPERIENCE & SKILL REQUIREMENTS

- Successful completion of PA Criminal Background Check, Child Abuse History Check, and FBI Fingerprinting record
- Ability to manage a classroom of 15 students
- Engaging and high-energy personality
- Motivated to guide students towards food exposure and an understanding of nutrition
- 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 appropriate knife skills
- Flexible communication style to work with varied audiences
- 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
- Reliable transportation with the ability to acquire groceries and travel to class sessions

BENEFITS

- Hourly rate starting at $18.00
- 1 hour of PTO for each 40 hours worked
- $75.00 travel stipend per completed 10-lesson semester

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.