

Join Vetri Community Partnership's team of passionate, fun-loving, vegetable enthusiasts who are motivated to share how easy and affordable it can be to cook at home.

EAT. EDUCATE. EMPOWER.

Through interactive cooking classes and experiential nutrition education, Vetri Community Partnership uses the kitchen as a classroom to help kids, families, and community members build culinary skills, nutritional knowledge, and confidence.

OUR CORE VALUES

Curiosity | Integrity | Respect | Passion & Pride

IN THE COMMUNITY

Vetri Community Partnership partners with schools and community sites in Philadelphia and Camden that share our passion for nutrition and education. We work with people from under-resourced communities to help build the life skills for a healthier future.

JOB TITLE: Culinary Medicine Dietitian

Vetri Community Partnership is seeking a Culinary Medicine Dietitian who will conduct in-person and virtual cooking and nutrition classes for practitioners, medical students, and community members. This role will support program growth by contributing experience and perspective that informs culturally-competent curriculum, counseling, and recipes. Vetri Community Partnership's Culinary Medicine programming engages patients and clinical professionals through cooking workshops using recipes tailored to address chronic disease management or support preventative practices. The Culinary Medicine Dietitian will help design and develop classes, manage partnerships, and recruit new participants. This is a full-time position with regularly occurring evening hours.

RESPONSIBILITIES

- Leads engaging hands-on cooking classes for medical professional and community-based audiences
- Provides expertise in nutrition science and confidently and appropriately presents complex nutrition topics to clinical professionals as well as non-clinicians
- Demonstrates versatility in instruction style regarding participants' cooking experience, ingredient and equipment knowledge, education level, and cultural background
- Develops talking points, themes, or guiding principles for each workshop that align with partner requirements for each session and/or series
- Contributes to idea-generation and development of culturally competent recipes for organization-wide programming
- Prepares for classes by shopping for recipe ingredients, sets up and breaks down equipment and supplies
- Represents Vetri Community Partnership as a community ambassador in a variety of settings with program participants, organizational stakeholders, and funders
- Submits timely session reports, receipts, and any additional documentation as needed
- Collects class attendance data and assists with evaluation
- Performs other duties, as assigned

EXPERIENCE AND REQUIREMENTS

- Registered dietitian credentials required
- Professional cooking experience or professional certificates a plus
- Confidence in delivering live cooking demonstrations including cooking techniques and knife skills
- Experience with providing nutrition education or nutrition counseling to a variety of audiences
- Demonstrated commitment to addressing social determinants of health and/or food justice issues
- Experience serving high-need communities and/or individuals in a health education setting
- Outstanding written and verbal communication and interpersonal skills
- Fluent in Microsoft Office 365 - Word, Excel, Outlook, SharePoint applications
- Proficiently uses virtual platforms such as Zoom or Microsoft Teams to present or communicate
- Regular availability to work during evening hours is required
- Bi-lingual Spanish language speakers encouraged to apply
- Passion for Vetri Community Partnership's mission of nourishing minds, bodies and communities with nutrition education through cooking
- Must be able to lift approximately 40 pounds and stand or walk for extended periods of time
- Must have reliable transportation
- Successful completion of PA Criminal Background Check, Child Abuse History Check, and FBI Fingerprinting record

COMPENSATION AND BENEFITS

- \$50,000-\$55,000 annual salary
- Paid time off
- Paid parental leave
- Short- and long-term disability
- Monthly cell phone stipend
- 401(k) match
- Health, dental, and life insurance
- Pre-tax transit benefits

ADDITIONAL INFORMATION

Location: Vetri Community Partnership (915 Spring Garden Street, Philadelphia, PA 19123) with flexible WFH policy
Status: Full Time, Exempt
Reports to: Culinary Medicine Program Manager
Department: Program
Supervises: N/A
Hours: Flexible; 9 am-5 pm; At times, will include evening hours

TO APPLY

Visit vetricommunity.org/about/careers/ to complete our online application, upload resume, and cover letter (required).

Vetri Community Partnership is an Equal Opportunity Employer.