

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: Vetri Cooking Lab Educator

Vetri Community Partnership is seeking an engaging nutrition educator who will teach hands-on cooking classes to students in Philadelphia and/or Camden through our Vetri Cooking Lab program. Vetri Cooking Lab is an out-of-school time program that empowers students with the life skills to become mindful and educated food consumers by increasing exposure to nutritious foods, practical cooking skills, social concepts, and nutritional knowledge.

Vetri Cooking Lab Educators will lead and deliver 8 to 10 classes over the course of a semester teaching classes of up to 15 students in grades 3 through 12. Educators must be fun, flexible, food-lovers who enjoy fostering confidence and curiosity in youth.

Watch our [Educational Philosophy video](#) to learn more about becoming an Educator.

RESPONSIBILITIES

- Instruct one to four classes per week, including two hours of in-class time (**primarily during after- school hours**) and up to five 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 at VCP Headquarters, up to four times per semester
- Communicate effectively with VCP Program Manager and VCP Site Coordinators regarding scheduling, assignments, challenges and concerns
- Communicate effectively with on-site liaisons and volunteers regarding student permission slips, class scheduling, site or classroom needs

EXPERIENCE AND REQUIREMENTS

- Ability to manage a classroom of 15 students
- Engaging and energetic personality
- Motivated to guide students towards food exposure and an understanding of nutrition in an asset-based, non-judgmental manner
- 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
- Access to reliable transportation with the ability to travel to class sessions
- Successful completion of PA Criminal Background Check, Child Abuse History Check, and FBI Fingerprinting record
- Must be able to lift approximately 40lbs., and stand or walk for extended periods of time
- Proof of COVID-19 vaccine

COMPENSATION AND BENEFITS

- \$18/hour
- Paid time off

ADDITIONAL INFORMATION

Location: Primarily off-site in Philadelphia or Camden;

VCP Headquarters is located at 915 Spring Garden Street, Philadelphia, PA 19123

Status: Part-Time, Non-Exempt

Reports to: Vetri Cooking Lab Manager

Department: Education Programs

TO APPLY

Visit vetricommunity.org/about/careers/ to complete our online application and upload resume, cover letter, and any required supporting documentation.

Vetri Community Partnership is an Equal Opportunity Employer.