

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 (Part-Time)**

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 cooking program that inspires students to develop the knowledge and confidence to make nutritious choices and build life skills for a healthier future. 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
- Passion for our mission of empowering children and families to nourish minds, bodies, and communities with nutrition education through cooking
- Must be able to lift approximately 40lbs. and stand or walk for extended periods of time
- Successful completion of PA Criminal Background Check, Child Abuse History Check, and FBI Fingerprinting record

## COMPENSATION AND BENEFITS

- \$18/hour starting
- 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: Out-of-School Time Program Manager

Department: Programs

Supervises: N/A

## TO APPLY

Visit [vetricommunity.org/about/careers/](http://vetricommunity.org/about/careers/) to complete our online application, upload resume, and any required supporting documentation.

Vetri Community Partnership is an Equal Opportunity Employer.