



Job Description

Job Title: Vetri Cooking Lab Educator

Division/Department: Education Programs

Reports to: Celia Mason

Supervisor Title: Vetri Cooking Lab Program Manager

Supervises: N/A

Location: 211 N 13th Street Suite 303, Philadelphia, PA 19107; Additional locations, as required

Type of position: Part-Time, Seasonal

Hours: up to 20 hours per week

Employment Status: Non-Exempt

JOB SUMMARY:

VCP's Vetri Cooking Lab program teaches hands-on culinary nutrition lessons with the goal of empowering children to lead healthier lives. The VCL Educator will deliver 8 sessions over the course of a semester, teaching classes of up to 15 students in grades 3-12. 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.

Educator must complete necessary clearances - PA State Police Criminal Background Check, Child Abuse Background Check, and FBI Fingerprinting.

Educator must be able to lift approximately 40 pounds and be able to stand or move for up to 3 hours at a time. Educator must also have reliable transportation.

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 REQUIREMENTS:

- Proof of COVID-19 vaccination (Religious and medical exemptions apply)
- 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
- Reliable transportation with the ability to acquire groceries and travel to class sessions

BENEFITS:

- \$18.00 hourly rate
- \$75 travel stipend
- Accrued PTO