



Joy Southfield Community Development Corporation's (JSCDC) goal is to represent, strategize and implement community economic development in the Cody-Rouge and Warrendale neighborhoods. We promote social cohesion, and sense of place, while reinforcing healthy lifestyles. For nearly 20 years, we have been successful in designing, deploying and sustaining neighborhoods in west Detroit. Bringing together the voices, expertise and resources to support residents and business in building a healthy and thriving community.

### **Head Chef – JOB DESCRIPTION**

***This is a seasonal contract position. On average during peak times you can expect to work 15hrs each week. It requires approximately 10 hours during market days (every Tuesday during the season) and 10+ hours during market off season to implement the Cooking for a Change program which may include evenings and weekends hours with partner schools and resident led organizations.***

#### **JOB SUMMARY:**

JSCDC's Head Chef provides friendly and responsive healthy cooking demonstrations for residents in West Detroit during our Farmers Market season and Cooking for a Change programs. (S)he creates weekly recipes that are nutritionally sound, cost effective and appealing. (S)he conducts ongoing training in food safety, food cost, cooking techniques and food presentation. Along with the Director of Health and Wellness, the head chef is responsible for managing the cooking demonstrations and *Cooking for a Change* program. The chef position provides culinary arts instruction to create an exceptional community and youth development experience by introducing healthy lifestyles.

#### **What will I do?**

- Plan, purchase and prepare healthy recipes for live interactive cooking demonstrations at our weekly farmers market (weekly on Tuesdays starting in June thru October)
- Plan and prepare healthy recipes for JSCDC's *Cooking for a Change* program. Helping residents and students learn how to select, purchase and prepare healthy food on a budget. (1-2 classes on a weekly/monthly basis market off season)
- Evaluate and design course and lesson plans, deliver instruction, assess progress and maintain accurate records
- Support other JSCDC, community and citywide events as requested
- Continue trainings in food safety, food cost, cooking technique and food presentation
- Follow all local and SFE health regulations
- Other duties, as assigned

**Requirements:**

- Must possess a high school or equivalent education
- Degree with an academic major in areas including food and nutrition, food service management, dietetics, family and consumer sciences, nutrition education, culinary arts, business, or a related field preferred
- One (1) year cooking experience in a restaurant, health care or senior services setting
- Completed culinary training/certification or vocational training/certification in commercial food preparation
- Knowledge of state and federal food-handling regulations (Servsafe Certification valid through 2022)
- Must possess knowledge of food service operations
- Passionate about feeding families fresh, locally grown foods and demonstrating healthy cooking techniques and practices
- Demonstrated ability to read, write, speak and understand the English language to communicate with all residents
- Basic computer skills required including Microsoft Suite
- Positive and energetic personalities are appreciated
- Proven ability to manage tasks and schedule independently
- Demonstrated compatibility JSCDC's mission and operating philosophies
- Collaborate with community partners to bring educational, health and safety, and informational activities to the market and programs
- Experience working with youth

**Preferred skill:**

- Knowledge about farmers market and regional food system
- Ability to explain and teach healthy cooking methods and skills
- Stay informed about the latest trends and practices in the local food system

**Physical Demands & Work Environment**

- Be able to work in a standing position for long periods of time (up to 5 hours)
- Be physically able to lift, reach, bend and stoop frequently lift up to 50 pounds
- Be able to safely lift and easily maneuver cases of food frequently weighing from 25 to 40 pounds

**Compensation**

- Salary: \$16 per hour. 15 hours per week max, seasonal mid-May thru October.
- Market off season Cooking for a Change demonstrations - November – April. 10-15 hrs weekly.
- Making the community great: priceless
- Position reports to: Director of Community Health

**Interested Candidates should send resume to: Director of Community Health, Tricia Blake-Smith [tblakesmith@joysouthfield.org](mailto:tblakesmith@joysouthfield.org) by April 30, 2021. Please include a cover letter, resume and references. Position to be filled by early May. This is a seasonal contractual position at \$16 per hour and no health benefits.**