



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.

COMMUNITY CHEF – JOB DESCRIPTION

This is a part-time contract position. On average during peak times you can expect to work 10 - 15 hrs each week. It requires approximately 10 hours during farmers 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, resident-led groups and community based organizations.

JOB SUMMARY:

JSCDC's Community Chef provides friendly and responsive healthy cooking demonstrations for residents in West Detroit during our Farmers Market season and Cooking for a Change program year round. The Community Chef position is designed to educate the community residents, both at the Farmers Market and local venues on healthy dietary practices. The program aims to increase the consumption of fresh fruits and vegetables, promote healthy eating practices while introducing healthy recipes. Working along with the Community Health Program Manager, the Community Chef is responsible for the preparation and delivery of interactive cooking demonstrations, healthy cooking instruction and nutrition education in accordance with the program curriculum.

What will I do?

- Effectively implement the Cooking for Change curriculum, which includes hands on cooking instruction, nutrition education and activities
 - (S)he conducts ongoing training in food safety, food cost, cooking techniques and food presentation.
 - 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 basis during the off season)

- o Evaluate and design course and lesson plans, deliver instruction, assess progress and maintain accurate records
- Plan, purchase and prepare healthy recipes for live interactive cooking demonstrations at our weekly farmers market (weekly on Tuesdays starting in June thru October)
 - o S)he creates weekly recipes that are nutritionally sound, cost effective and appealing.
- Coordinate with Program Manager for scheduling and ensuring smooth operations
- Support other JSCDC, community and citywide events as requested
- Continue training 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
- One (1) year cooking experience in a restaurant, health care or senior services setting
- Completed or enrolled in culinary training/certification or vocational training/certification
- Knowledge of state and federal food-handling regulations (Servsafe Certification valid through 2022)
- Engaging personality and excellent presentation, interpersonal and communication skills
- 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
- Collaborate with community partners to bring educational, health and safety, and informational activities to the market and programs

Preferred skills:

- Knowledge about farmers market and regional food system
- Food/nutrition education experience
- 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
- Willing to travel throughout Detroit

Compensation:

- Salary: \$18 per hour.
- 15 hours per week max, Farmers Market season seasonal mid-May thru October.
- 10-15 hrs weekly, Market off season - Cooking for a Change program from November thru May.

- Position reports to: Director of Community Health

Interested Candidates should send resume to: Director of Community Health, Tricia Blake-Smith tblakesmith@joysouthfield.org. Hiring for this position is ongoing. Please include a cover letter, resume and references. This is a contractual position at \$18 per hour and no health benefits.