

JOB ANNOUNCEMENT: Community Chef
RED HOOK FARMS
Brooklyn, NY



Title: Community Chef
Reports to: Red Hook Farms Director
Type: Part time, temporary
Hours: Summer: 25 hours/week; Fall: 14 hours/week
Schedule: Summer: Monday-Friday afternoons; Fall: TBD
Salary: \$25/hour
Duration: June 29 - November 20

Red Hook Farms, a project of Red Hook Initiative, is a youth-centered urban farming and food justice program in Red Hook, Brooklyn. We create opportunities for teens to expand their knowledge base, develop their leadership skills, and positively engage with each other, their community, and the environment. We operate two urban farm sites, and our programs include a teen farm apprenticeship, weekly farm stands, a CSA and Fresh Food Box, and a school workshop program. We strive to improve access to healthy, affordable produce, while nurturing a new generation of green leaders.

Position Overview:

The Community Chef will be responsible for leading two concurrent programs in the summer: a teen Culinary Cohort and a middle school Summer Cafe program. The Culinary Cohort continues their work in the fall, albeit on a more limited schedule. For the teen program, the Chef will work with 5-8 teen apprentices in creating educationally weekly videos - a mix of pre-recorded and live - using NYC Department of Health recipes and nutrition curriculum. The Chef will train the team on both foundational culinary skills as well as how to share these skills with an audience. The team will do outreach to build an audience for the live workshops, as well as develop and implement a strategy to disseminate the pre-recorded videos. All work with the youth will be in-person and outside, using our field kitchens on the farms. There will be no in-person workshops for the public.

For the summer middle school program, the Community Chef will run a hybrid cooking program for 10 scholars with our Freedom School program. The middle-school aged Scholars pick-up materials, and then either work with the Chef from home through Zoom, or in-person outside through our Open Streets program. The goal of this program is to introduce Red Hook scholars to healthy snacks/meals that they can make on their own. Using farm fresh materials our chef will lead our scholars in sessions to try new foods, explore their senses and learn more about nutrition.

Some admin work is required to document the scope and reach of the videos, as well as other related administrative tasks.

Responsibilities:

- Develop and lead kitchen fundamentals curriculum for teens and middle schoolers.
- Plan, practice, and film a weekly cooking video with a cohort of teen apprentices.

- Plan and lead a healthy snack lesson virtually and in-person for a cohort of middle schoolers.
- Promote videos to build community audiences using social media, flyer, and other strategies.
- Maintain a clean and organized supply inventory; sanitize materials after each workshop.
- Update social media (Facebook, Instagram).
- Administrative and other related tasks as necessary.

Qualifications:

- 1-2 years experience teaching others about healthy cooking & nutrition
- 1-2 years experience working with high-school aged youth
- Proficiency in social media platforms and basic photo editing skills
- Interest in local food / food justice movement
- Good public speaking skills and willing to appear on camera for live and taped videos
- Able to work independently and problem-solve
- Able to work outdoors and in inclement weather

To apply:

Email 1. resume, 2. cover letter, and 3. contact information for 2 references in a **single pdf** to: veggies@rhicenter.org. Please write **“Community Chef”** in the subject line. No calls please.