



**La Tablee
des Chefs**



Job Offer

Title: Trainer / facilitator for culinary workshops

The Kitchen Brigades is a culinary workshop program offered in more than 300 high schools across Canada. The Cook Up Your Future program is offered in DYP settings or high school students with atypical backgrounds.

The trainer / facilitator teaches youth various basic cooking techniques and healthy eating principles using the educational materials provided. **We're looking for people with a passion for cooking and excellent communication skills who want to pass on the joy of cooking to young people!**

Qualifications and requirements:

- Be passionate about food and cooking.
- Be comfortable leading a group.
- Be comfortable with adolescent (12-17 years old).
- *For the Cook Up Your Future program*, be empathetic and adaptable as you'll be working with vulnerable youth (16-25 years old).
- Be autonomous, organized and responsible.
- Completed a professional training in cooking, nutrition or equivalent experience, an asset.

Tasks:

- Lead a weekly 2-hour cooking workshop.
- Teach young people basic cooking techniques, support them in the realization of recipes.
- Learn the content of each workshop and prepare adequately.
- Purchase the food needed for the workshop recipes.
- Coordinate, in collaboration with the school, various culinary challenges *for the Kitchen Brigades program*.
- Perform other related administrative tasks (invoicing, evaluation questionnaires, etc.).

Important to know:

- The program is turnkey, no creation of recipe or content is necessary.
- Remuneration is fixed and is \$115 per workshop. Training and other meetings associated with the program are also remunerated.
- Workload is estimated at around 4-5 hours per workshop week.
- The 20 to 24 weekly workshops are generally given from October to April. **The trainer / animator must be present at all workshops.**
- The workshop day is the same each week and will be determined according to your schedule and that of the milieu (usually Monday, Tuesday, Wednesday or Thursday).
- Workshops are usually held in the late afternoon.
- A criminal background check will be conducted due to the nature of the position which requires regular contact with minors.

To learn more about this project :

- watch our promotional video: https://www.youtube.com/watch?v=avORC_Ptmgc&t=24s ;
<https://youtu.be/jOni0-t10Q>
- visit our website: <https://www.tableedeschefs.org/en/programs/educate/kitchen-brigades/> ;
<https://tableedeschefs.org/en/programs/educate/cook-your-future/>

To apply, please send your resume to : eduquer@tableedeschefs.org