



La Tablée des Chefs

Title: Trainer / facilitator for culinary workshops

The Kitchen Brigades is a culinary workshop program offered in more than 350 schools across Canada. The chef-trainer teaches youth various basic cooking techniques and healthy eating principles using the educational materials provided. **Are you excited about making a lasting impact by passing on your culinary passion to youth? Whether you're an experienced chef or a passionate home cook, this opportunity is for you!**

Desired profile:

- Be passionate about food and cooking.
- Be skilled in animation and teaching.
- Be comfortable with adolescents (12-17 years old).
- Be autonomous, organized and responsible.
- Be empathetic and able to adapt to the diverse realities of students.
- Have completed a DEP in cooking, a training in nutrition or equivalent, an asset.
- Experience in facilitation or education, an asset.

Tasks:

- Lead a 2-hour cooking workshop every week.
- Teach students basic cooking techniques, support them in the realization of recipes.
- Read and learn the content of each workshop and prepare adequately beforehand.
- Purchase the food needed for the workshop recipes (budget allocated).
- Coordinate, in collaboration with the school, for various culinary challenges.
- Perform other related administrative tasks (billing, evaluation questionnaires, etc.).

Important to know:

- Ability to teach and communicate in English (workshops are conducted in English).
- This position is contract / self-employed.
- Access to reliable transportation is strongly recommended, as chefs are responsible for grocery shopping and transporting supplies to the schools.
- The program is turnkey, no creation of recipe or content is required.
- Remuneration is fixed at \$125 per workshop. Training and other meetings associated with the program are also paid.
- The workload is estimated at approximately 4–5 hours per week of workshops.
- The duration of the program is 24 weeks (1 workshop per week) and are generally given from October to April. **The chef-trainer must be present and available for all workshops.**
- The workshop day is the same each week and will be determined according to your schedule and that of the school (usually during the week, after school hours).
- 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: [KITCHEN BRIGADES VIDEO](#) or visit our [Website](#)

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