

Employment Opportunity: Chef

Who We Are:

The Environment Network is a non-profit, non-government organization that has been dedicated to environmental conservation and community engagement. We work with communities, the public and all levels of government to ensure a healthy and sustainable natural, physical, cultural, social and economic environment. Part of becoming a sustainable society is ensuring peoples basic needs are met.

Who You Are:

You're passionate about the culinary arts and the power of food to bring people together. You believe that education can drive personal growth and community connection, and you're eager to share your culinary expertise with youth from diverse backgrounds. As a collaborative, hands-on leader, you thrive in dynamic environments—whether in the kitchen, teaching a class, or organizing culinary events.

If this sounds like you, keep reading.

We are seeking a **Culinary Instructor** for our **Workforce Development Program**, a unique opportunity that involves leading culinary workshops and teaching culinary skills to youth facing barriers. This position takes place in Collingwood, at the Collingwood Youth Centre.

Key Responsibilities

- 1. Teach and Lead Culinary Skills Training:**
 - Deliver engaging culinary lessons to participants in the Workforce Development Program, focusing on building practical skills in meal preparation, menu planning, and kitchen management.
- 2. Collaborate on Culinary Curriculum:**
 - Work with the culinary team to develop and refine a curriculum that includes a wide variety of cuisines and accommodates dietary restrictions and preferences.
- 3. Foster a Collaborative Learning Environment:**
 - Create an inclusive, supportive space that encourages participants to engage, experiment, and grow in their culinary skills.

Essential Knowledge and/or Skills

- **Red Seal Certification** or equivalent qualification is a significant asset.
 - Experience working in a commercial kitchen, including staffing, stocking, and preparing meals for large groups.
 - Strong knowledge of food safety standards and meal preparation techniques across a variety of cuisines.
 - Experience in culinary instruction or educational environments.
 - Excellent oral and written communication skills.
 - Proficiency with Microsoft Office, Google Workspace, and virtual platforms (e.g., Zoom, Teams).
 - Ability to lift up to 50 lbs and comfortably move around kitchens and event spaces.
 - A team player with flexibility, initiative, and the ability to engage and motivate participants.
 - Valid Canadian driver's license and access to transportation.
 - Current police clearance report with attention to vulnerable sector screening.
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Desirable Qualifications

- Experience working with youth, particularly those from diverse or challenging backgrounds.
 - Experience handling dietary restrictions and creating adaptable meal plans.
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