



## **Foodie Friends Chef Facilitator**

### **About Culikid:**

Culikid is a small non-profit organization based in New York City dedicated to developing healthy culinary programs for individuals with intellectual and developmental disabilities. Our mission is to help children, adolescents, and adults with special needs strengthen their social, independent-living, and fine motor skills through culinary experiences, while learning to eat healthier. We envision and work towards a world in which special needs individuals and their families are not stigmatized or excluded, but instead are fully engaged in society, sharing their talents and passions and leading meaningful and happy lives. For individuals with disabilities, we see cooking as an integral way to increase independence, put basic academic skills to use in a functional way, and learn how to live healthier lives.

### **About the Foodie Friends Program:**

Foodie Friends is a weekly program that uses cooking as a tool to teach adolescents and young adults of all abilities the imperative social and independent-living skills needed to transition to adulthood and emphasizes the importance of nutritious eating. Each class starts with a social and/or cooking lesson relevant to that week's recipes. Then the participants cook three recipes, and the class concludes with the eating together and then cleaning up.

### **About the Position:**

Culikid seeks a Chef Facilitator to lead weekly cooking classes for teens with special needs. The Chef Facilitator will be responsible for developing recipes suitable for the class and leading the culinary lessons. This position will start in January 2020 and is part-time (5 hours per week) and seasonal (January through June and September through December). The Chef Facilitator will report directly to the Executive Director. As Culikid launches new programs, the chef will have the opportunity to lead more classes, if desired. This position will be compensated at a rate of \$35 per hour.

### **Responsibilities:**

- Plan and lead weekly cooking lessons for a group of 10 teens with special needs for two 15-week semesters
- Develop recipes and curate the culinary curriculum so that recipes logically complement each other and each week builds on the weeks prior
- Prepare weekly culinary lessons in conjunction with the Executive Director to complement targeted social, language, and independence skills
- Purchase ingredients needed for each class
- Create and implement culinary skills evaluation methods
- Supervise a chef assistant (an adult with special needs), providing supportive instruction and mentorship
- Assist with class setup and cleanup
- Other tasks to support the program as needed

**Qualifications:**

- At least 3 years of professional experience in a culinary field, preferably running group classes
- Experience working with youth and/or individuals with special needs, a plus
- Passion for helping youth with disabilities become independent and healthy through cooking
- Patience, flexibility, and a sense of humor
- Ability to quickly create solutions when faced with unexpected situations
- Ability to work independently and as part of a team
- Availability during program hours (Wednesdays from 5pm to 7pm) as well as an hour before and after for prep and cleanup
- Ability to dedicate approximately 1 additional hour per week (remotely) to program prep

**To apply:**

Please send a resume and cover letter to [info@culikid.org](mailto:info@culikid.org) with the subject “Chef Facilitator.”