



### **Culinary Education Manager**

Full-time position based in Santa Cruz County

\$70,000 - \$80,000 salary range + benefits

Position open until filled

#### **Our Mission**

“Food, What?!” is a youth empowerment and food justice organization. At FoodWhat, youth engage in relationships with land, food and each other in ways that are grounded in love and rooted in justice. We provide meaningful space where youth define and cultivate their empowerment, liberation and well-being.

#### **Who We Serve**

FoodWhat serves struggling yet resilient youth who experience unequal access to critical resources. The youth in our programs are often at the margins due to poverty, trauma, educational barriers, economic injustice, foster care and/or criminal justice system involvement, housing and food insecurity, and compromised health. The majority of FoodWhat youth are Latine and come from farmworker families. On average, a third identify as LGBTQIA+.

#### **What We Do**

Youth from Watsonville to Santa Cruz join the FoodWhat Crew through our Spring Internship, Summer Job Training and Fall Project Management programs. FoodWhat youth use organic farming, nourishing food and loving community as vehicles to grow on their own terms and in lasting ways. As a FoodWhat Crew, we grow, cook, eat and distribute fresh, healthy food while also addressing local food justice issues. As a result of this loving, non-judgemental space, youth express significant growth in the areas of diet change, job preparedness, personal empowerment, mental health, and social needs.

#### **Working Here**

FoodWhat is a vibrant and inspiring place to work. We value learning, joy, work-life balance, and fun. At the same time, we have a high bar of excellence. The work often requires quick pivots based on emergent youth needs. Working at FoodWhat is being part of a team that acts creatively every day to support youth in empowering, lasting and transformative ways. As staff you will be a part of real change and deep relationship building. We build strong connections to the community and the land, and of course, we eat great food!

#### **Position Description**

Food is at the center of all that we do at FoodWhat. Almost every day that youth are on site we are cooking and eating together. This is both to meet youth basic needs and to build community. We see food as a form of expression and culture for youth to own at FoodWhat. The person filling this role is someone deeply passionate about food and is ignited to share their love and skills with youth in the FoodWhat context. They are excited to use food as a catalyst to engage and invite youth to share stories, dreams, and realities of the many difficult issues they face. This role requires the ability to strongly connect with young people with food at the heart of it. And FoodWhat is growing. Our curriculum is deepening and our culinary endeavors are

expanding. To succeed in this role, you are someone with openness and vision for the role of food in our trajectory forward.

### **Youth Programs (75%)**

- Provide youth mentorship and support.
- Design, coordinate, and implement culinary experiences and food-centered workshops for core programs.
- Manage all aspects related to in-program cooking and meals, including:
  - Sourcing ingredients.
  - Co-creating meals with program youth.
  - Leading kitchen management and food storage.
  - Engaging guest chefs.
- Communicate with the Farm Manager to inform annual crop plan and incorporate harvests into weekly meals.
- Lead major food product projects (currently holiday pies), including:
  - Coordinating harvest and baking with youth.
  - Managing all business elements such as marketing, materials, and sales.
- Coordinate food for program outings and annual major events for youth.
- Participate in team planning and weekly/seasonal feedback sessions.
- Play a role in youth transportation when needed.
- Manage all administrative tasks such as record keeping, budgeting, receipt and timesheet tracking, etc.

### **Organizational Engagement and Networking (25%)**

- Participate in organizational wide strategic planning and thinking.
- Lead food portion and youth engagement of small and large scale funder engagements including our annual Benefit Celebration dinner.
- Build relationships with local culinary professionals and seek opportunities for youth employment and further culinary training.

### **Qualifications**

- 3+ years of culinary experience.
- Youth development experience or clear ability to connect with youth in appropriate, genuine, and supportive ways.
- Understanding of, and commitment to, social justice with an analysis of systems of power, privilege and oppression.
- Ability to lead programming and teach with authenticity.
- Ability to co-create safe and welcoming space with youth.
- Ability to design menus and facilitate group cooking projects that feed groups of up to 40 people.
- Ability to lead cooking projects in various types of kitchens and non-traditional kitchen settings.
- Outstanding organizational skills and a learning mindset.
- High level of emotional intelligence which results in honest communication, strong relationship building, ability to manage stress constructively, ability to give and receive constructive feedback, and ability to handle challenges well.
- Highly organized with attention to detail.
- Resourceful.
- Proficiency in Google Suite and the ability to learn new systems.
- Willingness to work non-traditional hours, including evenings and weekends as needed.
- Valid California Driver's license and vehicle.

- Bilingual Spanish speaker (preferred).

*The above statements are intended to describe the general nature and level of work being performed by the person in this job. They are not intended to be an exhaustive list of all responsibilities, duties, skills and physical demands required of personnel so classified. The precise duties and responsibilities of the job may change over time.*

### **Position Details**

This is a 40-hour per week, exempt, full-time position. This position comes with the following benefits: 5 weeks paid time off (which includes floating holidays), accrued sick time, and retirement benefits. This position comes with the following health-related benefits that are 100% paid for by FoodWhat: medical, dental, and vision. Salary for this position is commensurate with experience within the \$70,000-\$80,000 range.

### **Process**

Please send the following items to Irene Juarez O'Connell, Co-Executive Director, at [Irene@foodwhat.org](mailto:Irene@foodwhat.org):

- A cover letter. Be sure to share your culinary experience and how you see yourself connecting with youth
- A resume.
- Please list the names and contact information of two professional references. Select at least one reference from your most recent employer.

Those who are selected after reviewing emailed application materials will receive an invitation to have a brief phone call with a Co-Executive Director. Those who are selected after our phone call will be invited to an interview with a panel of FoodWhat staff and youth. Final selection will be made after interviews are completed.

*FoodWhat is a pro-equity program. Women, Nonbinary, LGBTQIA+, Black, Indigenous and People of Color are strongly encouraged to apply. All applicants are considered for employment without discrimination based on race, color, religion, age, sex, sexual orientation, gender identity, national origin, veteran or disability status.*

*Applicants only. Recruiters, please don't contact this job poster.*