



## JOB POSTING

### FOOD SKILLS WORKSHOP FACILITATOR – RIVERSYDE 83

June 2022

Church Out Serving invites applications for the full-time position of Café Front of House Manager at Riversyde 83, our new, opening-soon, community foodhub in the heart of downtown Simcoe.

#### ROLE DESCRIPTION SUMMARY

The Food Skills Workshop Facilitator will have a passion for people, teaching and the power of food, and will exercise that passion by planning and implementing our community kitchen program and food skills workshops, thereby enhancing food knowledge, food skills, and social connectedness of participants. The Food Skills Workshop Facilitator will embrace the heart of Church Out Serving, evidenced by having a strong alignment with our vision, mission and values.

#### WHO WE ARE

##### **CHURCH OUT SERVING**

Church Out Serving (COS) is a community-focused, faith-inspired charity, located in Simcoe, Ontario. ([www.churchoutserving.org](http://www.churchoutserving.org)) Founded in 2010, Church Out Serving runs a variety of valued programs that link local resources with need, drawing together people who are committed to “loving our neighbours” in practical ways, and making a difference here where we live.

##### **RIVERSYDE 83**

Riversyde 83 is our newest project, one that we are most excited to launch. Located in Norfolk County which is known as Ontario’s Garden, our new local food hub will be a gathering place where food, friends, and well-being converge. Our vision is to bring our community together in a warm, welcoming and beautiful space, which will feature two kitchens; a residential-style teaching classroom and a commercial food preparation kitchen, along with a trendy café, food marketplace, and meeting rooms.

#### TASKS AND RESPONSIBILITIES

The Food Skills Workshop Facilitator will be responsible for the following tasks:

- Research and explore workshop ideas, topics, recipes and program delivery methods to offer interesting and relevant curriculum, with a particular emphasis on providing instruction to enhance knowledge and interest in eating local, healthy, fresh foods
- Plan classes and tailor workshops to age, demographic, life circumstance, in-season or specific food items or food skill
- Recruit and register participants; conduct program evaluations
- Facilitate classes while setting an enjoyable, inclusive, and supportive atmosphere
- Maintain food sources and supply, receiving, inventories, and storage
- Manage budgets, expenses, price points and work within them
- Maintain food safety procedures, kitchen cleanliness, equipment and utensils
- Consult and coordinate with other Church Out Serving and Riversyde 83 staff, as it relates to food requirements, menus, scheduling, orders, events, and other
- Other duties as assigned



## **SKILLS AND EXPERIENCE**

The Food Skills Workshop Facilitator will have the following skills and experience:

- Outstanding presentation, hands-on facilitation, and verbal communication skills
- Excellent interpersonal skills, demonstrated capacity to engage well with a wide diversity of people
- Expertise in the area of nutrition and preparation of fresh, healthy foods/meals/recipes
- Organized, detail oriented, able to effectively manage multiple programs
- Work well in a team environment, experience managing volunteers is an asset
- Food Safety Handling Certification and implementation in food preparation and storage
- Proficient in MS Office and Google applications, knowledge of budgeting and reporting
- Flexibility to work an evening or weekend, if required

## **QUALIFICATIONS**

The Food Skills Workshop Facilitator will ideally have the following qualifications:

- Training and experience delivering/teaching adult education programs
- Trained in nutrition, food preparation, food skills (or chef)
- Bachelor degree preferred

## **COMPETITIVE SALARY**

To be negotiated

## **START DATE**

September 19, 2022

## **APPLICATION TIMELINE**

Please submit resume with cover letter and two references to Eric Haverkamp, Board Chair, at [churchoutserving@gmail.com](mailto:churchoutserving@gmail.com). Applications will start to be reviewed on June 20, 2022.