



Cooking Instructor

Job Title: Cooking Instructor

Department: Family Support Center

Reports to: Chief Programs Officer

Schedule: Some weekends and evenings

Summary: Cooking Instructors will teach the art of cooking, preparation techniques, and various cuisines to help clients become self-sufficient in their own kitchens.

Responsibilities:

- Teach culinary classes according to course curriculum.
- Provide personal and professional guidance to students when needed.
- Develop creative instructional methods to engage students in learning process.
- Develop instruction materials and handouts for students.
- Develop daily lesson plans and instructional plans to meet course competency.
- Setup classroom, lab, and other school equipment and supplies for students.
- Evaluate each client's performance and provide feedback appropriately.
- Attend trainings and workshops for professional and skill development.
- Ensure that clients follow safety and cleanliness standards in the teaching kitchen.
- Develop cohesive, safe, and positive learning environment for clients.
- Provide support in client attention and retention processes

Qualifications/Skills:

- Previous culinary/restaurant experience

Desired Qualifications/Skills:



Cooking Instructor

- ServSafe Certified
- Degree in Culinary Science

Position Status and Benefits:

- Volunteer Appreciation Celebration
- Professional development
- Community outreach

To apply, provide:

- SVdP's official volunteer leadership application
- Resume with three references
- Must pass background check