CULINARY INSTRUCTOR
Would you like to manage an effective experiential learning environment that provides young people with career development and life skills training in a culinary setting so that they develop transferable skills that optimize their employability and self-sufficiency…all while getting to eat delicious and nutritious food every day? Maybe this is the opportunity for you!

The Organization
For nearly ten years, Liberty’s Kitchen has used food and hospitality as a platform to promote youth success and community building. Our employees are deeply committed to the organization because of our:

- Meaningful and purposeful mission
- Family-oriented environment
- Daily freshly cooked breakfast and lunches that we share as family meals

We are guided by our mission, vision, and values:

Mission
Liberty’s Kitchen provides pathways for New Orleans young people to create and achieve their vision of success. Food—at the heart of our city’s economy, culture, and future—is our chosen vehicle for change.

Vision
A community where all young people can succeed.

Our Values
Youth-Centered
We exist to be a platform for youth to create and achieve their vision of success. Therefore we must hear, respect, and amplify their voices.

Interdependent
“We are because you are.” Our work in the kitchen, in the program, and in the community is highly collaborative. We use partnerships and relationships to create the change we envision.

Committed to Excellence
Overcoming entrenched social challenges requires vision, creativity, and effort equal to the scope of the problem.

Grounded in Racial Equity
Adverse conditions disproportionately facing youth of color are a legacy of structural inequality. We simultaneously support the individual while working to address patterns of inequity.
The Position
The Culinary Instructor is responsible for developing and facilitating lessons that will support youth in becoming food service professionals. Instruction involves hands-on participation from the students so that they develop a firmer understanding of the practice. The Culinary Instructor will maintain a learning environment where students are encouraged to ask questions to learn about the basics of what it takes to gain employment, specifically in the food service industry. Not all youth are interested in pursuing this career path, nor are they expected to, so the Culinary Instructor will also coach youth to continue to develop their soft skills, and create action plans with youth when they are having trouble meeting expectations. While youth progress through the program, the Culinary Instructor will coordinate with Café staff to ensure program efficiency and effectiveness. This may involve advising other Broad Street Café staff on best practices when working with youth with the support of the Director of Programs. The Culinary Instructor will be responsible for daily meals (breakfast and lunch) for students and staff. A background check is required.

Key Responsibilities

• Ensure program goals are met with support from the Director of Programs by:
  o Developing training plans for staff and trainees using YPQI standards
  o Attending Youth Program Quality Initiative workshops and participating in Youth Program Quality Assessments
  o Collecting and reporting program data to document and evaluate program efforts, outcomes and goal achievement using the ETO system
  o Reporting trainee attendance, trainee progression and trainee disciplinary action
  o Attending weekly meeting with the Youth Development Team

• Coordinate with the Broad Street Café Manager to ensure program efficiency and effectiveness by:
  o Monitoring and evaluating the execution of the program curriculum to ensure effectiveness
  o Supervising and coaching trainers and trainees on a daily basis to ensure efficiency
  o Prepare and cook daily meals (breakfast and lunch) for students and staff

• Collaborate with Broad St Café Site Director and Cafe Manager to effectively operate and maintain daily kitchen operations by:
  o Ensuring all foods are labeled and properly stored in all cooler & freezer areas
  o Ensuring maintenance and cleanliness of kitchen training area at all times
  o Assisting with Café and Catering operations as practicum time permits
  o Reporting needed inventory items for family meal production to site director
  o Assisting with inventory, ordering, forecasting and controlling waste
  o Following all health and safety guidelines in accordance with the Louisiana Department of Health and Hospitals

• Occasional participation in after hour events and functions to promote the organization and/or supervise youth as they work events for the organization.
Requirements

- High school diploma or equivalent, required
- Culinary Arts or bachelor’s degree, preferred
- ServSafe Certification, preferred
- 2 years of experience in a supervisory role in food service operation, required
- Experience working with youth in from a Trauma Informed perspective, required
- Able to manage multiple projects at any given time
- Deep knowledge and ability to communicate the mission and purpose of Liberty’s Kitchen
- Ability to deescalate conflict situations and reframe them into meaningful experiences
- Lived experience enabling rapport-building with opportunity youth population

Schedule

- 8:00am - 3:30pm, Monday - Friday

Travel

- Less than 10% of time by car within city limits.

- Mission-Driven Work
- Excellent Medical, Vision, Dental, Paid Life and STD Insurance Benefits
- Delicious Meals EVERY Work Day
- 15 Days PTO + Paid Holidays

Interested?

Email your resume and cover letter to careers@libertyskitchen.org, with subject line: Culinary Instructor. Please no phone calls.