

Stellar Farmers Markets Culinary Educators (DOHMH)
Part-time, Temporary (June 17th- November 24th)

The Fund for Public Health in New York City, (FPHNYC) is a 501(c)3 non-profit organization that is dedicated to the advancement of the health and well-being of all New Yorkers. To this end, in partnership with the New York City Department of Health and Mental Hygiene (DOHMH), FPHNYC incubates innovative public health initiatives implemented by DOHMH to advance community health throughout the city. It facilitates partnerships, often new and unconventional, between government and the private sector to develop, test, and launch new initiatives. These collaborations speed the execution of demonstration projects, effect expansion of successful pilot programs, and support rapid implementation to meet the public health needs of individuals, families, and communities across New York City.

Program Overview

The Healthy Eating Unit within the New York City Department of Health and Mental Hygiene's (DOHMH) Bureau of Chronic Disease Prevention and Tobacco Control, located in Long Island City, Queens. The unit is seeking **up to 8** part-time, temporary, Culinary Educators to implement the Just Say Yes to Fruits and Vegetables Stellar Farmers Markets (SFM), a program funded by the Supplemental Nutrition Assistance Program Education (SNAP-Ed) via a contract with New York State Health Department. SFM provides nutrition education and food workshops to the public at farmers markets serving low-income New Yorkers. The goal of SFM is to increase consumption of fruits and vegetables by building knowledge and skills about healthy eating.

Position Overview

Culinary Educators will work as part of a team in the preparation and delivery of nutrition and cooking workshops at farmers markets from July-November 2019 and attend biweekly meetings on Monday afternoons. The Culinary Educator will report to Nutrition Educator (team leader) and be responsible for implementing interactive cooking demonstrations using recipes that feature local and seasonal produce. This paid position is part-time and seasonal to coincide with the regional growing season. Culinary Educators will be required to attend a paid 5-day training from June 17-June 21, 2019 and **commit to working a minimum of 2 days per week (plus biweekly Monday afternoon meetings), including one weekend day, for the duration of the season.** Culinary Educators' hours depend upon and coincide with market schedules.

Responsibilities

- Prepare for and implement interactive cooking demonstrations as part of nutrition education workshops in accordance with program curriculum at assigned locations throughout NYC
- Collaborate with a team of three at each workshop site which includes a Nutrition Educator, responsible for leading the team and implementing the nutrition education lesson, and the Bilingual Educator, responsible for interpretation
- Assist with and ensure proper set-up and breakdown of tent, cooking equipment and educational materials
- Maintain food safety, including cleaning and sanitation of all cooking equipment used in cooking demonstrations
- Follow curriculum and ensure integrity and fidelity of programming

- Market and promote program at farmers markets to ensure minimum required level of participation is achieved
- Maintain and encourage environmentally sustainable practices at workshop sites
- Attend biweekly meetings at DOHMH offices in Long Island City (Monday afternoons)

Required Qualifications and Skills

- Basic knife skills and ability to execute basic cooking techniques
- Experience or training in nutrition or culinary arts
- Knowledge about regional produce
- Dynamic personality and excellent presentation, interpersonal and communications skills
- Ability to work in multi-cultural settings with diverse populations
- Flexibility to adapt recipes to reflect the food culture of communities served
- Willing and able to stand for long periods of time and work outside in inclement weather conditions
- Willing and able to regularly lift and transport items weighing up to 25 pounds (to and from storage site to workshop location on a weekly basis each market day)
- ServSafe certification or successful completion of the NYC Food Protection course (prior to June 17, 2019)
- Commitment to a minimum of 2 days per week of work, including one weekend day and biweekly Monday meetings for the duration for the season

Preferred Qualifications and Skills

- Experience implementing cooking demonstrations
- Experience working as part of a team
- Understanding of health inequities, regional food systems and community food security issues in NYC
- *Strong preference will be given to applicants with bilingual skills and formal experience in food service*

On Location

This position will require onsite work at farmers markets across NYC to conduct nutrition education workshops and highly encouraged, but no required, attendance at biweekly Monday afternoon meetings at the NYC Health Department office in Long Island City, Queens.

Compensation

Pay rate is \$22/hr.

Additional Information

This position will be hired through a staffing agency.

To Apply

Interested candidates should send a completed application (see below) and resume to publichealthjobs@fphnyc.org indicating "Culinary Educator_ your name" in subject line. **Deadline to apply is April 5th, 2019.**

The Fund for Public Health in New York City is an Equal Opportunity Employer and encourages a diverse pool of candidates to apply.

Stellar Farmers Markets Program
New York City Department of Health and Mental Hygiene
Application for Culinary Educator (Temporary, Part-Time)

Contact Information					
First Name:	Last Name:				
Phone:	Email:				
Education and Availability Requirements:					
Do you have a ServSafe certification or have you successfully completed a NYC Food Protection course?	<input type="checkbox"/> YES <input type="checkbox"/> NO				
If you answered no to above, if offered a position, will you commit to obtaining a ServSafe certification or successfully complete the NYC Food Protection course prior to June 17, 2019?	<input type="checkbox"/> YES <input type="checkbox"/> NO				
Are you available to attend a required training on June 17 th - June 21 st from 9am-5pm?	<input type="checkbox"/> YES <input type="checkbox"/> NO				
Are you available to attend biweekly Monday meetings from 2 pm- 5 pm, July-November?	<input type="checkbox"/> YES <input type="checkbox"/> NO				
Are you available to work at least 2 days per week including 1 weekend day from July-November?	<input type="checkbox"/> YES <input type="checkbox"/> NO				
Are you willing and able to <u>regularly</u> lift and transport items weighing up to 25 pounds to and from storage site to workshop location (~1-2 blocks)?	<input type="checkbox"/> YES <input type="checkbox"/> NO				
Check all available days for July-November. Approximate hours are 8am-4pm. Actual hours will vary depending on site placement					
Tuesdays	Wednesdays	Thursdays	Fridays	Saturdays	Sundays
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Please check the language(s) in which you are a <u>fluent speaker</u>.					
<input type="checkbox"/> Spanish <input type="checkbox"/> Bengali <input type="checkbox"/> Mandarin <input type="checkbox"/> Cantonese <input type="checkbox"/> None <input type="checkbox"/> Other: _____					
Please check the language(s) in which you <u>have written competency</u>.					
<input type="checkbox"/> Spanish <input type="checkbox"/> Bengali <input type="checkbox"/> Simplified Chinese <input type="checkbox"/> Traditional Chinese <input type="checkbox"/> Other: _____					
In order of preference, please number boroughs in which you are willing and able to work. <i>If unwilling, leave blank.</i>					
___ Manhattan	___ Brooklyn	___ Queens	___ Bronx		

1. Why are you interested in nutrition education programs at the NYC Health Department?

2. What experience do you have working in farmers markets and/or other community settings?

3. What experience do you have conducting cooking demonstrations?

4. What experience do you have leading or being part of a team?

5. If you are fluent in another language, what experience do you have interpreting and translating in public?