

Collective Kitchen Cooking Experience Facilitator(s)

Required Qualifications and Experience

- Experience working with food and Indigenous, newcomer, and disadvantaged youth.
- Excellent knowledge of food and nutrition
- Access to a reliable vehicle
- Clear criminal record and vulnerable person's check
- Post-secondary education in a related field is an asset
- Work with/oversee a volunteer

Goals and Objectives

Collective Kitchen Cooking Experience occurs once a month in the evening. The preferred day of the week is Monday or Tuesday. However, we can work around your schedule providing the kitchen is available.

A small group (between 6 and 8) of participants get together to cook and there is often a theme. This year we are thinking of "30 Minute Meals". The workshop usually runs from 6-8 p.m. with additional time for set up and clean up.

We often get our ideas on what to cook from previous participants. During the cooking session we encourage the following goals:

1. Acquiring important kitchen and life skills like safe food handling, safety in the kitchen, food preparation, and to read and prepare a variety of recipes.
2. Promote healthy eating.
3. Enable participants to bring home healthy foods for their families.

Hours and Pay

You will receive an honorarium based on \$17.00 an hour. With set up and clean up time, you are looking at 4 to 5 hours for each session. You do not have to worry about doing the shopping or registration.

Contact Information

For more information you can contact me at janet@chep.org or 306-986-5832

Please email your resume to janet@chep.org

Thank you

Janet Phillips, Collective Kitchen Coordinator