



Assistant Culinary Instructor

London Training Centre has a Fulltime Position (Parental Leave)
For an Assistant Culinary Instructor

Working jointly with the Lead Chef Instructor / Program Manager this position of Assistant Culinary Instructor is responsible for instruction for culinary students and participants of programs provided by the organization through a participatory learning model.

- The position of Assistant Culinary Instructor will be responsible for, but not limited to the following duties:
- Working jointly with the Program Manager/Chef to deliver all facets of the 3-week Local Food Skills program.
- Instruct program participants in culinary fundamentals – culinary terminology, cooking methods, knife skills, kitchen hygiene and kitchen safety.
- Work with the participants as the program concludes with a community attended dinner that is prepared and served by the students.
- Act as a team leader with program participants, clients and community partners in the development and delivery of food related community events and initiatives.
- Cleaning and maintenance of the commercial kitchen.
- Research and contribute to the development of new components of the Local Food Skills program, Culinary Pre-Apprenticeship program and The Larder.
- Engage in social enterprise activities that require the applicant to meet and maintain the established business standards.
- As required in collaboration with the Chef/Program Manager act as lead and contact for the Culinary Pre-Apprenticeship program and independently deliver/teach certain cohorts approved by the leading Chef/Program Manager.
- As part of the staff team, help supervise and monitor the Local Food Skills participants and Culinary Pre-Apprentices with the preparation and organization of The Larder orders.

The Ideal Candidate:

Will have a Red Seal certificate or equivalent culinary experience. Be able to speak to the career opportunities for people in the broader food sector. Possess strong communication and leadership skills and have interest in teaching and participatory learning environments. The position requires a solid understanding of culinary terminology, cooking methods, knife skills, kitchen hygiene, and a passionate interest in all aspects of growing and producing local sustainable food sources. A desire to assist and encourage participants to fulfilling their goals through leadership and positive work ethic would be a key asset for this position.

Interested candidates should forward a cover letter and resume by
April 30, 2022 to

Steve James, Program Manager

Steve@londontraining.on.ca

London Training Centre, 317 Adelaide St. S. Unit 110

All expressions of interest will be kept in confidence