



## Job Posting

### Local Food Skills Program Chef Instructor

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London Training Centre has an immediate full-time for a **Chef Instructor in our Local Food Skills Program**

Hours of work: typically this position works Monday – Friday 8:30am – 4:30pm although the employee will be required periodically to work outside of regular hours, occasional evenings and weekends. Specific to this position the Chef Instructor will also be required to support the food related business activities of the organization and community initiatives.

This is a salaried fulltime contract position.

The primary role of the Chef Instructor will be the provision of both classroom curriculum and practical sessions as components of the Local Food Skills program, providing additional instructional support to the Culinary Pre-Apprenticeship program and all food related activities and initiatives of the organization.

The position of Chef 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.
- As part of the staff team, plant, maintain, harvest food from the organization's ecological farm garden.
- Research and contribute to the development of new components of the Local Food Skills program.
- Assist and support the learning modules of The Culinary Pre-Apprenticeship program.
- Engage in social enterprise activities that require the applicant to meet and maintain the organization's established business standards.
- As required in collaboration with the Chef/Program Manager support organization's provision of special catered and on site food events.
- In collaboration with the Chef/Program Manager plan, cost and prepare meals and food items for sale through The Larder to the public and supporters of the organization.
- Attending meetings as required.
- Adhering to London Training Centre policies.
- Undertaking other tasks as assigned.

The **Local Food Skills** program was launched in January 2011, as a free 3 week introductory skills development and experiential learning program. The Local Food Skills program has its own training kitchen and ecologically sustainable farm garden to engage people in connecting people with food and the land. The Program participants are encouraged to seek employment in the food sector (culinary skills, food service, farming, processing, etc.). The program also offers industry relevant certifications, job search strategies and hands on cooking and farming skills. The participants eligible for the course come from widely diverse age groups and life experiences and at times, barriers to employment. Ultimately our goal is to help people develop skills and confidence as they explore employment or careers in foodservice.

**The Ideal Candidate:**

Will have a strong culinary/teaching background with ability in all facets of cooking from baking, bread making, butchery, cooking techniques etc. with solid restaurant experience a necessity. They must also have a driver's license and clean driving record. They should also be prepared to engage in a professional and helpful manner with participants who face challenges to employment. They will be able to speak to the career opportunities 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 fundamentals, 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 people in fulfilling their goals through leadership and positive work ethic would be a key asset for this position.

We are looking for a person with strong qualifications and a drive to do their best. We value excellence, teamwork, learning, diversity, integrity and high levels of commitment to serving others.

Interested candidates should email a cover letter and resume by Monday March 19, 2018

Attention:

The Hiring Committee

London Training Centre

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