



Frog Hollow

NEIGHBOURHOOD HOUSE | SINCE 1968

www.froghollow.bc.ca

2131 Renfrew Street
Vancouver, BC V5M 4M5

T: 604.251.1225

F: 604.254.3764

E: contact@froghollow.bc.ca

Chef Instructor – ‘YES CHEF!’ Program

The Chef Instructor collaborates with a high-energy, client-focused team to deliver exceptional employment and settlement services for local newcomer youth in an exciting cooking and baking program aimed at strengthening community connection, improving employability, and preventing food waste. The Chef Instructor is responsible for helping coordinate and lead basic to intermediate level cooking and baking classes for newcomer youth aged 15 to 30 years old. The level of skills covered will depend on the youth participating in the program. This position reports to the Coordinator of the ‘YES CHEF!’ program. This is a contract position with negotiable hours during the cohorts of ‘YES CHEF!’.

Our work is centered around inclusion and equity, to build social connection and to break down discrimination through community building. We strongly encourage applications from people who identify as Black, Indigenous, and People of Colour (BIPOC), individuals with disabilities, and members of the LGBTQIA2S+ communities.

- Position:** Chef Instructor – ‘YES CHEF!’ Program
- Starting Salary:** \$28-30 per hour depending on experience (ANHBC Band 7, Step 3 without extended health benefits and pension contributions).
- Days + hours of work:** 4-10 hours per week, September 26-December 3. Some dates are flexible. More hours could be negotiated if funding available.

Frog Hollow Neighbourhood House/ANHBC is committed to protecting the health and safety of its employees and the community. Subject to legal exemptions, proof of COVID-19 vaccination status will be required for this role prior to starting employment.

Responsibilities:

- Support the ‘YES CHEF!’ Coordinator to design, plan, and deliver the program through direct instruction, supervision, leadership, mentorship, and session management.
- Support youth 1:1 and in small groups in a food production/culinary setting, and collaborate with the Program Coordinator to prepare the necessary food, equipment, and recipes needed for each cooking session, as well as conducting site cleanup.
- Prepare recipes and outlines of each session.
- Maintain a safe and clean work environment.
- Support youth to develop skills and competencies necessary for employment in the food industry (ex., restaurant, food preparation, food production, etc.).
- Ensure program equipment is cleaned and safely stored at the end of each session.
- Perform other related duties as required and assigned by Supervisor.

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Qualifications and Requirements:

- Valid FoodSafe Certification Level 1 for conducting cooking sessions
- Formal culinary training required
- Knowledge and experience in commercial kitchen settings
- 1 or more years of experience working with newcomer youth ages 15-30, and/or with other youth who have barriers to employment
- Ability to provide instruction in a safe and organized matter
- Ability to communicate inter-culturally and comfortable working in a fast-paced multi-cultural setting
- Broad knowledge of various cuisines and cooking and baking techniques
- Able to lift large quantities of food and equipment as required
- Second language an asset
- Valid Class 5 Drivers Licence and access to a vehicle is an asset, but not required

Please send your resume and cover letter as one PDF document, quote "Chef Instructor" in the email subject and apply to Rosie Forth, Coordinator, Drive Youth Employment Services at rosie@froghollow.bc.ca. Position will be open until filled. Only short-listed candidates will be contacted.

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