



Job Title: Nutrition Educator
Reports To: Nutrition Education Manager
Position Type: Part-time, Non-Exempt
Salary Range: \$19.00 – 25.00/Hour, DOE

A NUTRITION, FOOD, & EXERCISE EDUCATION PROGRAM

**Do you love teaching kids? Are you passionate about health, nutrition, or wellness?
Do you love to cook? If so, we may have an appetizing opportunity for you!**

The mission of Kids Cook! is to improve the health of children and families by exposing them to a variety of culturally diverse healthy foods, providing the knowledge to prepare these foods, and teaching the health benefits of daily activity.

Kids Cook!, a long-standing local non-profit, has a unique opportunity for you to be part of a dynamic team in a creative working environment. We provide student-centered programs, focused on teaching and exposing children to nutrition and health, culinary applications, and physical activity. Along with hands-on cooking instructions, the Kids Cook! curriculum includes nutrition, literature, art, cultures of the world, math, science, social studies, geography, and important life and social skills.

Purpose:

Kids Cook! Nutrition Educators will implement multi-cultural cooking and nutrition education curriculum with students. This includes hands-on cooking classes for K-6 students and the organization of individual classroom lessons. The qualified individual will be comfortable presenting programs to young audiences, collaborating with teachers, and will be able to develop, carry out, and execute cooking classes with students in the classroom. Kids Cook! Nutrition Educators work 220 days during the school year with additional planning and/or workdays in the summer.

Primary Duties & Responsibilities:

- Provide direct hands-on education to elementary and middle school students using the Kids Cook! curriculum in your assigned school(s)
- Manage class schedule to include 90% teacher participation in coordination with school staff and the Kids Cook! team
- Maintain a strong understanding of the unit curriculum and execute as instructed
- Attend all required unit trainings, team builders, and coffee talks
- Inspire, engage, and connect with children in a classroom setting
- Strong classroom and behavior management skills to include adaptability, empathy, and patience
- Collaborate with school staff and volunteers to ensure a healthy and safe learning environment
- Comprehensive communication and collaboration with the Kids Cook! team, school staff, parents, and the school's parent teacher organization; includes written and verbal correspondence, as well as planning, implementation, and execution of the Kids Cook! program
- Orient, train, and lead school staff and volunteers to cook with students in the classroom
- Collaborate with the Community School Coordinator and/or Family Liaison in assigned schools to support the needs of the school community
- Demonstrate excellent organizational skills and attention to detail to manage inventory and supply records
- Strong organizational and communication skills with the Kids Cook! team to ensure they're able to assist with your unique needs (manage ingredient needs, tool maintenance, cleanliness, and safety, etc.)
- Accurately complete reports by unit deadlines
- Transport all classroom supplies, materials, and food from the Kids Cook! office to the school weekly
- Ensure that the Albuquerque Public Schools and Kids Cook! dress code is followed and adhered to

Additional Job Functions:

- Availability to attend school staff meetings and/or parent/teacher meetings (as needed and appropriate)
- Coordinate monthly cafeteria tastings at your respective school and interact with students
- Available to work some evenings quarterly to host group family nights and/or support school family events
- Other duties as assigned

Required Knowledge, Skills, and Abilities:

- Bachelor's degree in nutrition, culinary arts, or the education field or equivalent years of work experience serving in a similar position/environment
- 3+ years of experience working in an education setting with children
- Knowledge of fundamental cooking techniques (i.e. following a recipe, food safety and sanitation, measuring, using a knife safely)
- Has a passion for cooking, nutrition, and/or wellness and enthusiastically shares your knowledge with others
- Appreciation and inclusion of diverse cultures which offer unique opportunities for education and connection
- Excellent communication skills and a demonstrated ability to work well with others
- Strong interpersonal skills demonstrating a high degree of integrity, reliability, accountability, and initiative
- Collaborative in nature and strives to build authentic relationships to achieve a common goal
- Values a growth mindset: self-reflective and learns from mistakes, welcomes feedback as an opportunity to learn, finds inspiration from others, embraces challenges, and is willing to ask questions or for help
- Excellent presentation skills - comfortable presenting to large groups and encouraging participation
- Ability to work independently and manage daily work
- Proactive approach to problem solving and decision-making
- Ability to anticipate next steps, pivot easily, and is adaptable to unexpected challenges or needs
- Access to a computer for daily monitoring of email, team communications, online reporting tools, etc.
- Proficient with Google Suite tools
- All offers of employment with Kids Cook! are contingent upon a successful and clear background check

Preferred Knowledge, Skills, and Abilities:

- Health and wellness focused - nutrition, daily physical activity, etc.
- Awareness and/or understanding of diverse cultures, food, and customs
- Bilingual (Spanish) preferred

Physical Demands and Work Environment:

- Daily exposure to children and people in a school and/or kitchen environment
- Work is performed in a highly active environment with exposure to a wide variety of challenges, deadlines, and a diverse employee and client population
- The position requires the manual dexterity sufficient to use kitchen tools (i.e. knives), operate a computer, and other office and kitchen equipment
- Position may require the occasional lifting of up to 30 pounds
- The physical requirements and work environment described are representative of those that must be met by an employee to successfully perform the essential functions of the job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Kids Cook Benefits:

- Health Benefits include: 50% of premiums covered by Kids Cook! and access to a Health Reimbursement Account
- Flexible work schedule: work follows the Albuquerque Public School-year calendar and associated breaks (220 days/school year) plus additional planning and/or workdays in the summer (determined and planned by Kids Cook!)
- Nutrition/Health, culinary, and education work-related trainings and development provided throughout the year

Equal Opportunity Employer/Protected Veterans/Individuals with Disabilities.

Kids Cook provides equal work opportunities to all employees and applicants and does not discriminate on any basis, which is prohibited by law, including race, color, sex, gender identity, sexual preference, political views, age, religion, national origin, disability, pregnancy, marital status, or veteran status.

Interested in learning more, joining our team, and cooking with us?

Contact Sara Robbins, RDN

Email your cover letter and resume to:

sara.robbins@kidscook.us or visit www.kidscook.us/careers

Bon Appetit!