



Job Posting: Community Kitchen and Food Animator

Corbeille de Pain is a not for profit organization serving the West Island community of Montreal whose mandate is to provide food security programs for vulnerable populations. The Kitchen Animator should see him/herself as a spokesperson for Corbeille de pain / Bread Basket Lac St-Louis and will ensure that our mission, vision and values are carried out.

Job Description

The Community Kitchen and Food Animator will be responsible for creating and executing a series of workshops and seminars for youth, seniors and the general public. The workshops will focus on empowering participants to adopt healthy eating habits through education and practical cooking skills. The animator will also collaborate with the garden coordinators and the Project Coordinator to help actualize our summer projects such as community gardens, solidarity market and the planning and transforming of surplus fruits and vegetables.

Primary Duties and Responsibilities

- Design and deliver cooking workshops to local vulnerable populations, including seniors and youth;
- Ensure that all the ingredients, utensils and handouts necessary for the workshop are collected from Bread Basket offices and/or the grocery store, prior to the workshop;
- Instruct and assist the participants in the setup and carrying out of the cooking workshops;
- Provide nutrition and/or budgeting information connected with the recipes/food used in the workshops;
- Promote the other programs offered by Bread-Basket to the local community to raise awareness of services offered and encourage registration of new participants.
- Prepare handouts including recipes and nutrition information to distribute to participants
- Prepare demonstrations on how to prepare certain fruits and vegetables
- Plan budget conscious activities to use inventory, store specials, local produce and seasonal items

Knowledge and Skills

- Bilingual, English and French
- Autonomy, initiative, dynamism, interpersonal skills, creativity, active listening skills;
- Meal planning and cooking skills.
- Good knowledge of nutrition and food preparation;
- Ability to organize, plan and work as a team;
- Knowledge of food security issues would be an asset.
- Experience working with persons of different age groups, cultural backgrounds and with persons with mental and physical disabilities.
- Computer skills

Qualifications

- Cooking knowledge and experience required. Studies in nutrition would be an asset.
- MAPAQ certification in food safety would be required. If necessary, the certification program would need to be successfully completed by the employee in the first few weeks of employment.
- Background in nutrition, an asset.

Working conditions

- Occasional weekday evening and weekend work.
- Part-time, 10-15 hours/week
- Driver's license and access to a vehicle would be an asset.

Applying

Please submit a cover letter and resume to corbeilledepain@gmail.com by January 21 2022. Only qualified applicants will be contacted for an interview.