

Teaching Kitchen Facilitator

Student Health and Wellness, Office of Health Promotion

Summary of position:

Teaching Kitchen Facilitators are needed to support Hoo's Cooking nutrition education and culinary skills classes at the Student Health and Wellness Teaching Kitchen (TK). The mission of the Teaching Kitchen is to help students build skills and knowledge in food preparation, budgeting, and nutrition that support health, honor culture, promote sustainability and equity, build community, and foster joy and confidence in cooking.

Hoo's Cooking programming includes hands-on cooking classes led by students, dietetic interns, registered dietitians, and/or professional chefs. Individual Sign-up classes, open for all students to register, and Group classes, arranged for specific student organizations, teams, or UVA departments, are offered weekly. Additionally, virtual cooking demos are filmed and posted online.

The Teaching Kitchen Facilitator leads cooking classes, demonstrating culinary skills and working with TK Assistants to guide participants in cooking a meal. The TK Facilitator will work with the Senior Nutrition Educator, the TK Graduate Assistant, and TK Assistants. This position provides experience in leadership, teambuilding, budgeting, food safety, culinary, and production skills. SHW will provide orientation and training.

Schedule/Time Commitment:

- The position requires a commitment of teaching at least 2 cooking classes per month during the fall and/or spring semester(s).
- Most shifts involve leading one of our pre-developed standard menus. Class shifts are 3 hours.
- There is occasionally opportunity for TK Facilitators to design new menus/classes. Delivering a new cooking class involves 1-4 hours of additional prep time outside of class time (developing the menu, creating a shopping list, and outlining class set-up and cooking steps).
- Classes are scheduled on weekday evenings weekly and occasionally weekday daytimes.

Specific Responsibilities:

Teaching

- Conduct live cooking classes
 - Prep – review and/or plan menu, create recipe handout, outline class steps
 - Teach – serve as lead instructor, demonstrate skills, supervise participants
 - Direct – instruct TK Assistants in class set up, skills coaching, and clean up
- Conduct virtual cooking demos – plan and help produce cooking videos

Food Procurement and Production

- Calculate grocery order based on class size and recipe scale
- Estimate recipe cost

- Participate in class set up and clean up

Qualifications and Expectations:

- ***Pre-requisite – participation in at least 1 Hoo’s Cooking class***
- Intermediate cooking skills
- Excellent communication skills – reading, writing, speaking
- Attitude – positivity, supportive manner
- Professionalism – punctuality, responsibility to schedule
- Prioritize safety – hygiene, equipment handling
- Ability to move food/dishes/equipment around the kitchen
- ServSafe Food Handler certification (SHW will fund this training)

In addition to the responsibilities outlined above, the Teaching Kitchen Facilitator will be expected to:

- Demonstrate strong organizational, communication, facilitation, and time management skills
- Maintain department standards and protocol with respect to processes, confidentiality, and other issues as may arise
- Demonstrate professional standards and ethics, and foster a culture of professionalism among peers
- Be flexible, open-minded, proactive, and maintain a positive attitude
- Support the [Weight Neutral Approach of Student Health and Wellness Nutrition Services](#)

Compensation:

Pay is \$14.00/hour, up to \$1,176.00 total per semester (fall/spring).

Federal Work Study may apply but is not required. Please contact Student Financial Services at 434-982-6000 or visit the SFS website to inquire about [FWS eligibility](#).

Special consideration will be given to applicants with previous related experience in cooking class facilitation and/or nutrition education

Supervisor Contact Information:

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