



## **Culinary Instructor: Fanjoy Junior Chef Culinary Programs**

- Guelph, Canada
- Permanent Part Time Position starting March 2022

### **Company Description**

We value visionaries with relentless creativity and personal initiative that lead from the heart to foster interconnectivity, who value equality & diversity and care deeply about changing the world for the better, one plate at a time. Fanjoy provides advancement opportunities through ongoing professional training and development to staff, is proud to be a Living Wage employer and gay owned business who is a certified member of the Canadian Gay & Lesbian Chamber of Commerce.

We foster our team by awakening each person's unique abilities within a supportive team environment - no drama, mindful attention to nurturing our relationships with one another as well as our customers, and always showing up in our community with a commitment to a conscious, compassionate leadership style.

Fighting hunger and economic instability across the lifespan, we believe that this is a critical foundation of improving mental health and promoting systemic change, particularly for transitional youth between the ages of 14-29 years of age. Families are at the core of our mission. Healthy families mean healthy communities. We believe that you can't help an individual struggling if you aren't also helping their family.

We are transforming how mental health support is providing by using food and milieu therapy approaches to treatment across many critical sectors. We want to help families thrive within a safe, wrap-around focused, and compassionate community at our new Fanjoy Culinary & Wellness Center.

### **Primary Culinary Instructor Duties & Responsibilities:**

- Proven leadership and communication skills are required as you will be running our 8 week 2-hour Junior Chef Culinary Fundamentals and/or

Junior Chef Culinary Classics & Life Skill Programs for transitional aged youth who are 13-19 years of age within a commercial kitchen at 10 Carden Shared Space in Downtown Guelph

- ability to run an efficient, organized, clean and profitable kitchen during all culinary programs, minimizing food waste and executing recipes that are already developed. Bringing your own culinary creativity is always welcomed as long as it follows our brand guidelines and objectives for our clients.
- strong organization skills that allow you to efficiently set up for small, hands-on 2 hour classes with up to 10 students and 45 mins both for set up time and restocking, parent communication &/or clean up afterwards. Groceries will be onsite already for you.
- Motivational, coaching and/or compassionate inquiry communications skills will be an asset for this position and will allow you to move up to teach more of our culinary programs, specifically designed for youth with neurodiverse ways of being in the world (living with autism, ADHD, etc.) or mental health concerns.
- Proven management skills to manage staff and adult volunteers who will assist with some programs
- create relevant culinary video clips, photos and posting social media content, in line with our marketing strategy and brand standards.
- Ability to conduct online zoom classes is an asset and can lead to opportunities to run or co-facilitate additional online programs
- Passion for food & culinary excellence as well as an interest in promoting mental health, food security, equity, diversity and inclusion, and the elimination of poverty. Social impact matters at Fanjoy and you should be as passionate and involved in that as you are about food.

## **Qualifications**

- 2 year Culinary Management Degree or equivalent work experience
- Additional diploma or degree in social work, psychology or related human services field, or work experience, will be an asset
- Safe Food Handler's Certification (every 2 years) and Vulnerable Sector Police Check required before beginning this position. Smart Serve would be required to work any of our adult programs or classes.

## **Salary:**

- We are a Living Wage employer. Salary ranges from \$20-\$25/hr depending on culinary, mental health and teaching experience.
- Payment is contracted on a per class basis (3.5 hrs for a 2 hr interactive class) with bonus paid if you are conducting the full 8 week course.

## **Additional Information**

Please send your resume with a relevant cover letter to  
[pam@chefpamfanjoy.com](mailto:pam@chefpamfanjoy.com)

\*\* We thank all applicants for their interest in Fanjoy, however, only suitable candidates will be contacted to continue the application process

February 2022.