



Harvest Home Farmer's Market 2024 Community Chef

LOCATION: New York City

JOB TYPE: Part-time hourly, seasonal (June – October)

DESCRIPTION:

Harvest Home Farmer's Market provides low-income communities with access to farm fresh local produce and the education to achieve healthier lifestyles. We operate 14 seasonal markets (June – November) in low-income communities in the Bronx, Upper Manhattan, and Brooklyn.

JOB SUMMARY:

Community chefs will work in the preparation of plant-based recipes featuring local produce and delivery of nutrition education at 14 Harvest Home farmers' markets. This opportunity offers a great hands-on learning experience for those interested in working with health and wellness improvement in NYC, particularly in underserved communities, in addition to valuable networking opportunities.

RESPONSIBILITIES AND DUTIES (include but are not limited to):

- Conduct cooking demonstrations with nutrition education information at assigned farmers' market(s)
- Maintain food safety throughout the food demonstrations.
- Distribute nutrition education materials, communicate clearly to participants.
- Complete all tracking and data collection and submit in a timely, organized manner.
- Maintain close communication with Harvest Home staff to maintain appropriate levels of supplies and necessary ingredients and materials for weekly recipes.
- Participate in team meetings and trainings, including mandatory pre-season training in June 2024

QUALIFICATIONS:

- Current Food Handler certification or successfully completed a NYC Food Protection Course. *(If needed: complete NYC Food Protection Course online for \$24.00 dollar fee)*
- Basic knife skills and ability to execute basic cooking techniques
- Experience or training in nutrition or community cooking demonstrations/workshops.
- **Ideal candidates will have knowledge about regionally-grown fruit and vegetables – including growing seasons/patterns and culinary applications.**
- Dynamic personality and excellent presentation, interpersonal, and communication skills
- Ability to work in multi-cultural settings with racial, ethnic, and socioeconomic diversity
- Willing and able to stand for long periods of time working outdoors
- Does not shy away from the heat/cold or wind/rain (we cannot emphasize this enough!)
- College coursework in nutrition and/or food studies preferred
- Willingness to travel throughout New York City
- Ability to speak other languages is a plus! (Spanish, French, Creole, Mandarin, Cantonese, Bengali, and Russian)
- Commitment to a minimum of 2 days per week, 7 hours/day, possibly including Saturday
- Reliable, punctual, and dependable



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QUALIFICATIONS (continued):

- Possesses an interest in making a difference with respect to nutrition, while having a passion for food accessibility and healthy food choices
- Availability for the required 3-day (20/hrs.) training on June 4th, 5th, and 6th

Hourly Wage: \$22/hour

HOW TO APPLY: Email resume and cover letter to altonwilson@hotmail.com. Include in the subject line "Harvest Home Community Chef Application." Please provide your phone number.