**CULINARY ARTS ASSISTANT:**

Culinary Arts Assistants will work with the Education Director and Culinary Specialist to provide high-quality culinary instruction to youth of Aransas County through the Young Chefs Program. The Culinary Arts Assistants will be responsible for the execution of culinary arts programming, cleanliness of kitchen space, inventory of kitchen items, and safety/wellbeing of children involved in the program. There are 3 available positions for the summer session.

**REQUIRED HOURS:**

June 12-16 & June 19-23 (Summer Camp) | 8AM-11AM (morning session) & 1PM-4PM (afternoon session)

Prep hours as needed.

**ESSENTIAL FUNCTIONS:**

* Assistant will deliver culinary arts programming to youth.
  + Summer instruction involves week-long culinary camps for youth in grades 3-8. (grouped 3-5 & 6-8).
* Assist in the execution of culinary arts curriculum.
* Builds effective, authentic relationships with students and parents; helps them connect with each other and Rockport Center for the Arts.
* Responsible for organized class management ensuring all participants can be always seen during session.
* Conveys instruction in alignment with appropriate age group. Ensures participants understandings of instruction.
* Gathers supplies and groceries before the start of class sessions.
* Maintains records as required (i.e. attendance, progress reports, etc.).
* Attends staff meetings and trainings as scheduled.
* Utilize equipment appropriately with activities and incorporate skill development. Organizes and puts away needed class equipment. Clean up area after each session. Reports damaged equipment.
* Create a positive and nurturing learning environment to instill and encourage youth development, healthy living, and social responsibility.
* May be asked to assist with adult culinary events as needed.
* Performs other duties as assigned.

**MINIMUM REQUIREMENTS/QUALIFICATIONS:**

* Certifications: Food handlers permit. First aid certification preferred.
* Previous experience working with children preferred.
* Culinary Arts Certification a plus.

**PHYSICAL DEMANDS**  
Sufficient strength, agility, and mobility to perform essential functions. The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Must have the ability to instruct and observe participants in proper techniques. Ability to stand for long periods of time, walk, use hands, stoop, crouch, or jump. Regularly lifts 10 – 50 pounds.

**ABOUT THE YOUNG CHEFS PROGRAM**

*Young Chefs: Where Food Science Meets the Culinary Arts* is a FREE culinary arts program that will empower local, disadvantaged youth and their families to make healthy food choices through hands-on, nutritional instruction with fresh, locally sourced, economical ingredients. Subjects covered will include food science, healthy eating, food in culture, and the culinary arts.

TO APPLY

Please email a resume to kathleen@rockportartcenter.com