



La Tablee
des Chefs



Job Offer

Title: Trainer / facilitator for culinary workshops

The Kitchen Brigades and Cook Up Your Future are culinary workshop programs that teach youth basic cooking techniques and healthy eating using provided educational materials. Whether working with youth from diverse backgrounds or with students from schools across Canada, you'll have the chance to inspire and make a lasting impact by sharing your culinary passion. **Whether you're an experienced chef or a passionate home cook, this opportunity is for you!**

Qualifications and requirements:

- Be passionate about food and cooking.
- Be skilled in animation and teaching.
- Comfortable with adolescents and young adults (12–25 years old).
- Be empathetic, flexible, and able to adapt to the diverse realities of vulnerable youth.
- Be autonomous, organized and responsible.
- Have completed a DEP in cooking, a training in nutrition or equivalent, an asset.
- Experience in facilitation or education, an asset.

Tasks:

- Lead weekly culinary workshops of 2 to 2.5 hours.
- Teach young people basic cooking techniques, support them in the realization of recipes.
- Read and learn the content of each workshop and prepare adequately beforehand.
- Purchase the food needed for the workshop recipes (budget allocated).
- Coordinate, in collaboration with the school, for various culinary challenges (*Kitchen Brigades*)
- Perform other related administrative tasks (billing, evaluation questionnaires, etc.).

Important to know:

- The programs are turnkey, no recipe or content creation is required.
- The remuneration is fixed at \$120 per workshop. The training, as well as some other meetings associated with the program, are also paid.
- The workload is estimated at approximately 4–5 hours per week of workshops.
- The duration of the program is 20 workshops, with different themes and theories. **The chef must commit to attending all workshops. (*Cook Up Your Future*)**
- The duration of the program is 24 weeks (1 workshop per week) and are generally given from October to April. **The chef must commit to attending all workshops. (*Kitchen Brigades*)**
- The workshop day is the same each week and will be determined according to your schedule and that of the organization / school (usually during the week).
- Workshops are usually held in class or in the late afternoon.
- A criminal background check will be conducted due to regular contact with minors.

To learn more about this project :

Watch our promotional video: [KITCHEN BRIGADES VIDEO](#) ; [CUYF VIDEO](#) or Visit our [Website](#)
To apply, please send your resume to : eduquer@tableedeschefs.org