



La Table des Chefs

Job Offer

Towns : Longueuil, Richmond, St-Jean-sur-Richelieu

Title: Chef-trainer for culinary workshops

Job Description:

The Kitchen Brigades is a culinary workshop program offered in nearly 200 high schools across Canada. The chef teaches students basic cooking techniques and the principles of healthy eating, in a dynamic and educational way from the educational material provided.

Qualifications and requirements:

- Having completed a professional training in cooking or equivalent experience.
- Be skilled in animation and teaching.
- Be comfortable with adolescent (12-17 years old).
- Be autonomous, organized and responsible.

Tasks:

- Lead a 2-hour cooking workshop every week.
- Teach students basic cooking techniques, support them in the cooking of recipes.
- Read the workshop content and prepare well.
- Establish an effective collaboration with the affiliated grocer.
- Buy food for the workshops.
- Coordinate, in collaboration with the school, various culinary challenges.
- Perform other related administrative tasks (invoicing, evaluation questionnaires, etc.).

Important to know:

- The program is turnkey, no creation of recipe or content is necessary.
- Remuneration is fixed and is \$ 90 per workshop. Training and other meetings associated with the program are also remunerated.
- Workload is estimated at around 4 hours per workshop week.
- The 24 workshops are weekly and are generally given from October to April. **The chef must be present at all workshops.**
- The workshop day is the same each week and will be determined according to your schedule and that of the school (usually Tuesday, Wednesday or Thursday).
- The workshops are generally given in the late afternoon.

To learn more about this project, watch our promotional video:

https://www.youtube.com/watch?v=avORC_Ptmgc&t=24s

or visit our website:

<https://www.tableedeschefs.org/en/programs/educate/kitchen-brigades/>

For application: eduquer@tableedeschefs.org