



La Tabl e des Chefs

Social Employment: Chef-Trainer position for The Kitchen Brigades

Are you an enthusiastic leader? Would you like to share your passion for cooking with teenagers?

We are looking for dynamic chefs to lead Kitchen Brigades workshops at participating high schools across Canada!

The Kitchen Brigades program consists of 22 extracurricular culinary workshops designed to teach young people how to cook and deepen their knowledge of nutrition. The program includes a friendly competition component, and students are encouraged to improve their skills from workshop to workshop in anticipation of the various challenges and culinary competitions at the end of school year. The chef-trainer serves as a culinary coach throughout the various competitions.

Required profile:

- Be dynamic and comfortable with 12 to 17 year olds
- Enjoy teaching others and be skilful in the transmission of knowledge
- Be reliable and responsible
- Have completed a vocational studies diploma in cooking or the equivalent

Tasks:

- Animate/facilitate culinary workshops by demonstrating program recipes.
- Help students to make different recipes.
- Organize different culinary challenges, in collaboration with the school.
- Lead discussions on healthy eating and cooking techniques.
- Make food purchases before workshops, budget and other related administrative tasks.

Important to know:

- The Kitchen Brigades program is a turnkey program; the content of the workshops is provided, and there is no recipe creation on the chef's part.
- The workshops are held weekly, for 20 weeks, from October to April. The chef must commit to be present at all workshops. The day of the week is flexible according to the chef's schedule and that of the school (usually Tuesday or Wednesday).
- The workshops are extracurricular, so held after school, and are of an average duration of 2 hours (beginning of the workshop around 15h or 16h, depending on schools).
- Fixed remuneration of \$ 90 per workshop.
- A paid, one-day training session is mandatory. The workshop will be held in September.,



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For any additional information or to submit your CV, please contact the coordinator for your region. Selected candidates will be contacted for an interview.

Montréal/Laval

Viki Brisson-Sylvestre, viki.bsylvestre@tableedeschefs.org, 450 748-1638 ext. 315

Laurentides/Lanaudière/Outaouais/Abitibi-Témiscamingue

Doria Poirier, doria.poirier@tableedeschefs.org, 450 748-1638 ext. 317

Bas-St-Laurent/Gaspésie/Chaudière-Appalaches/Saguenay-Lac-St-Jean/ Côte-Nord/ Capitale-Nationale

Yoni Bélanger, yoni.belanger@tableedeschefs.org, 438-868-3734

Montérégie/Mauricie/Estrie/Centre-du-Québec

Mikaelle Daneau, mikaelle.daneau@tableedeschefs.org, 450 748-1638 ext. 311

For other Canadian provinces, please contact our head office at 450-748-1638.