



Food Skills Coordinator

Position: Full time permanent
Hours: 35 Hours/week
Supervisor: Regent Park Community Food Centre Manager

The CRC | Regent Park Community Food Centre is an innovative, impactful, collaborative mid-sized, multiservice agency that has proudly served the Regent Park and surrounding neighbourhood for over 50 years. In 2012, the CRC opened a beautiful new building and a new chapter in its history. Our building has a 5000-square foot community hub of program space and we host the only not-for-profit social housing in Regent Park. We are home to the Regent Park Community Food Centre (RPCFC) and its suite of high-impact programs, in partnership with Community Food Centres Canada, where people come together to cook, grow, share, and advocate for good food. The CRC provides innovative solutions which help residents of Regent Park and the surrounding neighbourhoods enrich community well-being, improve economic conditions, realize their potential and direct their lives. We prioritize our efforts toward individuals and families facing barriers (e.g., caused by poverty, inequity, discrimination).

The Opportunity

The CRC is looking for a talented, motivated **Food Skills Coordinator** to design and deliver a wide range of responsive programming around food, cooking and nutrition skills. Programs range from multiple community kitchens that work intensively with a group of participants to build skills over time, to a workshop series around specific seasonal and culturally relevant topics and recipes, to food demonstrations at CRC events. Programs are designed to reach various population groups such as youth, seniors, drug users, people living with the effects of acquired brain injuries, or tenants in CRC 40 Oaks Housing, and are often planned in collaboration with partner agencies. The Coordinator finds innovative ways to introduce new knowledge and skills, while creating opportunities for participants to share, take on leadership roles, and learn from one another. Basic cooking skills, nutrition, celebrating the diverse food traditions of Regent Park, and a critical analysis of food systems are emphasized.

The successful candidate will be a proven leader with a demonstrated passion for food and justice and a history of designing high impact programs. They will be flexible and entrepreneurial, and a strong networker enabling them to connect with external organizations and identify overlapping areas of community need, interest or concern.

Major Responsibilities:

- 1. Coordinate Community Kitchen programming**
- 2. Coordinate nutrition and food education programming**
- 3. Support the development of food skills leadership with community members and volunteers**
- 4. Participate as CRC | RPCFC team member**

- 1. Coordinate Community Kitchen programming**

- Plan and facilitate community kitchen programs with various population groups, many dealing with issues of poverty and marginalization; develop curriculum focused on building cooking skills, nutritional and food system knowledge, and fostering social connection
 - Community outreach to participants and potential partners
 - Facilitate groups to build engaging inclusive space for participants in an anti-racism and anti-oppression framework; evaluate program impact
 - Implement preventative health and safety practices in the kitchen
- 2. Coordinate Nutrition and Food Education programming**
- Build relationships with and engage Drop-in participants and local residents in learning about cooking with healthy foods, leading food demonstrations and one-off workshops
 - Develop educational resources for staff and participants about “foods of the month” to highlight the local food system and benefits of healthy foods throughout the year
 - Deliver strategic food skills programming off-site at other local agencies by request
- 3. Support development of Food Skills leadership with community members and volunteers**
- Identify participants and volunteers with knowledge and skills to share and support them to build their capacity to take on leadership roles
 - Support initiatives to offer trainings such as safe food handling and other professional skills
- 4. Participate as CRC I RPCFC team member**
- Attend staff meetings, trainings, agency functions as appropriate; work collaboratively with program staff and pitch in with organizational events throughout the year
 - Join CRC committees to promote equity, social engagement or organize all-staff meetings and trainings; Role model professional behavior and positive communication with participants, volunteers and partners
 - Promote culture of health and safety within CRC I RPCFC space
 - Uphold CRC I RPCFC values in our community
 - Contribute to funding proposals and reports connected to your program

Qualifications and Experience:

- Minimum 3 years of experience in the social service, community development, volunteer sector
- Minimum 2 years of experience with food skills education and program design– community kitchens, cooking classes
- Degree or diploma in a relevant field of study
- Experience working directly with community members living with poverty and marginalization
- Experience with asset-based community development
- Ability to build relationships with diverse stakeholders, including donors, partner organizations, corporate groups, and community members; high level of cross-cultural experience
- Experience in training and facilitation of small and large groups
- Events logistics and organization experience a strong asset

Knowledge and Skills

- Excellent knowledge of principles of nutrition, healthy eating and food systems, and how to integrate into community kitchen programs that involve cooking with groups of 15+ people

- Excellent workshop facilitation and training skills for children and adults, both in and out of kitchen setting; experience and working knowledge of a commercial kitchen an asset
- Passionate about harvesting, cooking, preparing, sharing and celebrating food from across the world!
- Demonstrated experience and skills in conflict resolution; CPI training an asset
- Knowledgeable about and committed to working from an anti-racist/anti-oppression framework with people from diverse backgrounds within healthy boundaries
- Ability to build relationships with diverse stakeholders, including community members, partner organizations, volunteers
- A self-starting, creative leader with a solutions-focused approach able to work strongly as an individual and as part of a collaborative team
- Exceptional interpersonal and communication skills, both written and oral
- Able to work evenings and occasional weekends
- Knowledge of or experience living or working in Regent Park an asset
- A second language relevant to the Regent Park community an asset
- A vulnerable sector police check will be required if hired

This position will be a member of CRC Local #2864.

Please submit your resume and cover letter in one Word or pdf document by **Friday April 5, 2019 at 5:00pm** to hiringlecommittee@tcrc.ca.

CRC encourages applications from people representing the diverse community we serve. In accordance with the Accessibility for Ontarians with Disabilities Act (AODA), CRC will provide accommodations to job applicants with disabilities throughout the recruitment process. If you require any accommodations, please notify us and we will work with you to meet your needs.

We thank all candidates for their interest, but only those selected for an interview will be contacted.