



Healthy,
sustainable, and
local food for all

STIR IT UP

Youth Community Kitchen

Calling for Youth Mentors!

Duration: on-going weekly sessions, you must be able to commit to at least six weeks

Times and Locations: you can choose one or commit to both days

- Tuesdays 3:30 – 6:30 PM
East Richmond Community Hall, 12360 Cambie Rd. Richmond
- Thursdays 3:30 – 6:30 PM
Steveston Community Centre, 4111 Moncton St. Richmond

Start date: January 17 / January 19, 2017

Application deadline: January 10, 2017 or until positions are filled

Ongoing Responsibilities

- Support and encourage youth in their participation, which includes food preparation, cooking, eating a sit-down meal, building social skills, and working as a group
- Interact positively with youth, making them feel comfortable, safe, and welcome
- Assist the Coordinator in supervising food safety and kitchen activities
- Assist the Coordinator in workshop set-up/take-down, tidying the kitchen, and taking inventory
- Assist with food preparation and cooking when necessary
- Contribute to program evaluation, collect feedback from participants, and provide commentary for quarterly program reports

Qualifications

- Age 21 or older
- Feel comfortable working in the kitchen, with moderate experience in cooking
- Possess some experience working with youth, particularly low-asset* youth
- Friendly, enthusiastic and positive; excellent with verbal instructions
- Willing to commit to program for at least eight weeks

- First-Aid and FoodSafe certifications not necessary, but will be assets

For more information, please email: programs@richmondfoodsecurity.org
www.richmondfoodsecuritysociety.org | Twitter: @rfoodss | Facebook: @Richmondfood

We acknowledge the financial support of the Province of British Columbia.
This work was supported by a grant from NutritionLink Services Society.



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Preferred Degrees / Disciplines:

- Health Sciences, Food and Nutrition, Environment/Agriculture, Arts/Social Sciences, Education/Teaching, other relevant degrees or disciplines

Experience level:

- Current students in an Undergraduate/Diploma program; graduated from an Undergraduate/Diploma program; current students in a Masters program

If you are a successful candidate, RFSS will support you through a criminal record check for working with vulnerable minors.

What you will take away

- A delicious, home-made meal shared with participants every week
- Insight into food security, eating local, and creating healthy meals
- Satisfaction and experience in supporting low-asset* youth in Richmond
- A personalized reference letter upon request, based on work quality and commitment

Application Details

In order to apply, email Kelly Ding, Program Coordinator at programs@richmondfoodsecurity.org.

Please:

- Use the subject line "Program Assistant_SIU"
- Send one PDF file containing your resume and a brief statement of intent (200 words maximum)
- Use the file name "Program Assistant_SIU _FirstName LastName"

*Low-asset youth: individuals who possess less than 10 of the 40 Developmental Assets for healthy adolescent development (Richmond Parks & Rec, 2008; Search Institute, 2016).

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