



The Edible Schoolyard Project - Chef Teacher

The Edible Schoolyard Project (ESYP) is dedicated to a sensory education in which children learn by doing. By designing hands-on experiences in our gardens, kitchens, and cafeterias, we connect children to food, nature, and one another. The Edible Schoolyard Project was founded in 1995 by Alice Waters, a Montessori-trained teacher, school food reform advocate, and founder of Chez Panisse Restaurant in Berkeley, CA.

The Edible Schoolyard at Martin Luther King Jr. Middle School in Berkeley, California serves as the Edible Schoolyard Project's demonstration model and proof of concept. We use the garden and kitchen classrooms to teach 1,000 sixth, seventh, and eighth graders academic subjects to state standards. By sharing our program model and providing curricula, educator training, and network of edible education projects we have inspired over 6,500 individual Edible Schoolyards around the world.

ESYP is a collaborative, equity-focused team that finds joy in our collective mission. We are deeply committed to providing an edible education using a whole-child educational model which teaches life skills, academics, and environmental stewardship. Our work environment appeals to those who are self-starters, enjoy working as part of a small team and are able to communicate and engage the ESYP vision.

Position Description

The Edible Schoolyard Chef Teachers are responsible for running the Edible Schoolyard kitchen program. They teach daily kitchen classes for 6th, 7th, and 8th grade students, participate in lesson planning and recipe development, and work collaboratively to develop and maintain an interactive teaching kitchen. The Chef Teachers report to the Program Coordinator for Edible Schoolyard Project Berkeley. The anticipated start date for this position is Monday, August 4th 2022.

Roles and Responsibilities

Teaching

- Design and conduct daily kitchen classes for 6th, 7th, and 8th grade students
- Mentor individual students in and out of class, model respect, curiosity, and joy for learning and encourage students' interests and talents
- Guide students through all aspects of kitchen lessons to ensure skills and character development, understanding of seasonality, and connections to curricular studies
- Conduct lessons using fresh, seasonal produce grown by students in the ESYB garden
- Organize, set up, and break down all kitchen lessons
- Design and conduct lessons for adults participating in the annual ESYB Summer Trainings
- Design and conduct after school classes in collaboration with Berkeley LEARNS

Lesson Development and Documentation

- Develop kitchen lessons in partnership with the teaching team and the curriculum specialist that are integrated with ESYB and academic standards
- Contribute to lessons and recipe development to maximize use of seasonal produce grown in the ESYB garden
- Assist with lesson documentation, recipe updates, visual resources, and kitchen inventory
- Update and generate best practices documents
- Design and produce teaching and visual aids for ESYB kitchen lessons
- Create video resources for our students, teachers, and the ESYB Network

Kitchen Maintenance and Upkeep

- Meet weekly with kitchen staff to identify and prioritize kitchen maintenance, class preparation and other relevant tasks
- Maintain a clean, sanitary, and organized kitchen classroom space
- Maintain a beautiful, inviting and vibrant atmosphere
- Assist with the planning and preparation of food for special ESYB events

Communication and Outreach

- Participate in ESYB staff meetings and professional development
- Maintain healthy relationships with ESYB staff, King teachers and administrative staff, students, parents, neighbors, school garden and kitchen educators and ESYB affiliates
- Maintain an awareness of and actively participate in ESYB events, school events and relevant community events
- Collaborate with ESYB team to support the annual ESYB Plant Sale, Summer Trainings, Spring Benefit, and other special events as they arise

What We Offer

The Edible Schoolyard is offering a competitive salary based on skills and experience. The position includes a generous benefits package (including medical, dental, and retirement benefits) and vacation policy. Professional development opportunities are provided. This is a full-time non-exempt position.

The Edible Schoolyard is an equal opportunity employer and gives consideration for employment to qualified applicants without regard to age, race, color, religion, creed, sex, sexual orientation, gender identity or expression, national origin, marital status, disability or protected veteran status, or any other status or characteristic protected by federal, state, or local law.

Application Instructions

Please submit the following to jobs@edibleschoolyard.org by 5pm PT on Monday, May 9th:

- Resume
- Cover Letter
- Brief responses to the following questions:
 - What role does food play in your life?
 - What special skills or passions would you bring to help you relate and connect with middle school students?
 - What do you think supports success for a team that works closely together?