

Chef Instructor, RD Job Posting

Department: Programs
Reports to: Director of Community Nutrition
FLSA status: Exempt
Employment: Full-Time

Overview

The Chef Instructor is responsible for developing and managing all aspects of the food service job training program, including meal production and all kitchen functions. This role is responsible for building and maintaining related community partnerships and for identifying ways to increase scale and “shorten the line” community impact.

Essential Responsibilities

- 1) Work closely with the Director of Community Nutrition to develop and implement an integrated food service job training program and ready-to-eat meal production plan.
- 2) Develop and achieve annual goals and quarterly priorities to support TAFB’s hunger-relief, shorten-the line priorities.
- 3) Actively participate in the annual budgeting process. Create and manage the program budget, minimizing expenses through efficient use of donated products.
- 4) Develop strategic recruiting and retention plans to meet student success metrics.
- 5) Provide weekly evaluation of students and conduct any necessary remediation.
- 6) Develop menus and oversee production of nutritious ready-to-eat meals for partner agencies with the assistance of the students and volunteers.
- 7) Maintain transparent cost monitoring and reporting. Maintain accurate inventory levels and assure FIFO, and proper food rotation and flow of food.
- 8) In collaboration with the Director, create a mission-focused curriculum and train students according to established curriculum.
- 9) Cultivate a network of advocates such as culinary, food service and community placement agencies to recruit students, guest chefs, life skill coaches and internship/employment sites; utilize them to build support for our hunger relief priorities.
- 10) Collaborate with Feeding America, Feeding Texas and other anti-hunger advocates to identify and implement innovative job training strategies, develop best practices and resources to support job training and “shorten the line” efforts. Actively participate in Feeding America’s Job Training Cohort, Ending Hunger Community of Practice.
- 11) Identify best practices including partnerships with employers, stackable credentials/skills and related support material. Implement continuous improvement strategies.
- 12) Exemplify TAFB Core Values of Lead, Care, Innovate and Respect.

Job Qualifications

- **Education and Experience**

Bachelor's degree in a relevant health field

Registered, Licensed Dietitian (RD/RDN/LD). Culinary certification/expertise.

Food Managers certification required.

Minimum 5 years' experience as a Registered Dietitian in a complex high-volume foodservice operation; high-touch customer service experience highly desirable.

Minimum 5 years' supervisory experience; strong leadership presence

- **Technical Proficiencies**

Proficient knowledge of Microsoft Office suite

- **Communication Skills**

Ability to speak, write, facilitate, teach and present material to a diverse audience; bi-lingual in Spanish preferred

- **Other Competencies**

Broad understanding of and compassion for our mission. Expert in nutrition, food preparation techniques and recipe modifications. Ability to think critically, review, assess and implement curriculum and evaluation tools; self-directed, able to work independently as well as part of a team; ability to handle multiple assignments simultaneously; strong sense of initiative; creative problem solving, flexibility and discretion; ability to work effectively with diverse groups; effective organizational and time management skills; compassion for our mission

Physical Requirements and Work Environment

Works in a professional kitchen environment with routine exposure to activities involving heat, cold, cleaning solutions and cooking fumes; requires use of gloves and ability to taste and smell

This position requires frequent walking and standing as well as extended periods of sitting

Employee must be prepared to lift materials weighing up to 40 pounds occasionally, and up to 20 pounds frequently

On occasion may work offsite or at outdoor events

Requires work schedule flexibility with occasional weekend and evening availability

Compensation

\$55,000 annual

Benefits

- 3 weeks PTO + 12 holidays per year (5 weeks + 2 days)
- 90% employer paid health insurance (individual coverage)
- 100% employer paid basic life insurance, short and long term disability
- 4% contribution to retirement plan after one year of service + 3% employer match

How to Apply

Please submit cover letter and resume to jobs@tafb.org

Tarrant Area Food Bank is an Equal Opportunity Employer.