



Job Description: Cooking Class Instructor

Background: Since 2017, Sustainable Solano has been working toward an environmentally sustainable, economically viable and socially just local food system. Our previous research showed that one primary need is to increase public awareness around local food – where to source it, how to prepare it, health benefits, etc.

Project Summary: In 2019, Sustainable Solano was awarded funds from the California Department of Food and Agriculture (CDFA) for its *Solano County Farm to Institution and Public Education Project*. This project is part of CDFA's "Specialty Crop Block Program", which specifically supports specialty crops (fruit, vegetables, tree nuts, culinary herbs, and nursery products to name a few.) Our project has four interrelated parts: 1) develop a comprehensive information hub of specialty crops, farmer profiles, and materials to promote Solano-grown specialty crops; 2) build a foundation for in-house hospital kitchens and culinary professionals (restaurants/caterers) to introduce 1-2 seasonal specialty crops per month; 3) through a series of cooking classes, increase public awareness and knowledge of health benefits, preparation and sourcing of specialty crops (including via CSA programs); and 4) showcase local farms and crops through agritourism and Bounty of the County events.

Job Purpose: The purpose of the Cooking Class Instructor position is to help fulfill part 3 above: "through a series of cooking classes, increase public awareness and knowledge of health benefits, preparation and sourcing of specialty crops (including via CSA programs)." While this job is specifically within the context of specialty crops, the cooking classes also offer a platform for educating the public about the overall benefits of buying local (ensuring the economic viability of farms, supporting the local economy, reducing food miles traveled, etc.).

Position Title: Cooking Class Instructor

Position Status: Nonexempt (hourly)

Position Duration: March 2020 – March 2022

Anticipated Hours: Approximately 2 days per month + quarterly planning meetings. Flexible schedule.

Pay Rate: \$20/hour

Essential Job Functions:

- At quarterly meetings, work collaboratively with Local Food Program Manager and other cooking class instructors to plan out seasonal recipes
- Represent Sustainable Solano in a positive manner at various venues and in public
- Coordinate with Local Food Program Manager on collection of equipment and ingredients
- Demonstrate how to prepare specialty crops, following seasonal recipes, completing 1-2 recipes per class
- Clearly communicate main points of the curriculum through a set script, provided by Program Manager (i.e. how specialty crops can be sourced, health benefits of specialty crops, how buying local supports the local economy, etc.)
- Administer and collect participant surveys following each class, and transfer the hard copies to the Program Manager in a timely manner
- Strictly follow the expenses and sourcing guidance, and submit reimbursement requests in a timely manner, as specified by Local Food Program Manager

Physical Requirements:

- Have the ability to lift, carry, load/unload household kitchen equipment and ingredients (i.e. bags of groceries, pots/pans, up to approximately 30 lbs.)
- Be available evenings and weekends, to conduct classes
- Have the ability to stand/walk for 4 consecutive hours

Sample Schedule for a class day:

- 1 hour pack car & travel
- 1 hour set-up
- 2 hours class (1.5 cooking, .5 Q&A + survey)
- 1 hour clean up, load out
- 1 hour travel, return equipment, ingredients, etc.

Desired Qualifications:

- Interest in cooking, local food & farming, along with a fundamental desire to educate the public about sourcing, preparing and the health benefits of specialty crops
- Culinary background or extensive cooking experience
- Familiarity with ServSafe or other industry food safety certification program
- Knowledge of specialty crops grown in Solano County, including seasonality
- Ability to multi-task during cooking classes (i.e. speaking and cooking/prepping at the same time)
- Strong public speaking skills
- Ability to troubleshoot and “think on your feet”
- Reliable transportation to conduct cooking classes in Solano County, and to carry through with job functions above
- Excellent organization and time management skills