



CSNN – Vancouver Branch

Cooking Class Assistant (Part-Time/Casual)

Description & Responsibilities

The Canadian School of Natural Nutrition – Vancouver branch requires three (3) Cooking Class Assistants to support the Chefs who instruct the Holistic Culinary Certificate cooking classes. This position will provide the successful candidates with the opportunity to be mentored by a certified chef, gain valuable insights into healthy cooking, and learn how to host a workshop/cooking class.

These custom cooking classes are taught intermittently on weekday afternoons/evenings, and some Saturdays. Classes are scheduled well in advance to provide ample notice of the 4-hour shift required per scheduled class.

Responsibilities include (but are not limited to):

- Prepare the demonstration kitchen for cooking classes
- Clean, chop, and prepare ingredients
- Assist students with knife skills and food preparation
- Clean-up, including dishwashing
- Practice work safety and food safety
- Some lifting involved

Qualifications:

- Foodsafe Level 1 (required)
- First Aid (required)
- CSNN graduate (preferred)
- Proficient knife skills
- Makes safety a priority
- Positive attitude
- Helps provide a smooth and enjoyable learning experience for the students
- Strong organizational skills, multi-tasking skills, and detail-oriented
- Excellent verbal communication and interpersonal skills
- Self-motivated and able to take direction
- Flexible schedule
- Interested or already involved with leading and/or assisting workshops/classes

CLOSING DATE: May 7th, 2018

Please e-mail your résumé, a copy of your First Aid certificate and a copy of your Foodsafe Level 1 certificate along with a brief introduction about yourself and what interested you to apply for this position to kate@csnn.ca or drop-off in person at 100-2245 West Broadway, Vancouver. No phone calls please. Only short-listed candidates will be contacted.