



in partnership with

Food Skills Coordinator – Parental Leave

for the Hamilton Community Food Centre, a program of Neighbour 2 Neighbour in partnership with Community Food Centres Canada

Location: Hamilton, ON

Hours: Part time, 28-30 hrs per week, Tuesday-Saturday hours with some flexible scheduling

Reports to: Manager of Food Access and Food Skills

Compensation: Hourly rate, based on experience

Term: Parental leave estimated at 8 months

Deadline: December 21, 2018

Anticipated Start: January 2019

About Us

Since 1986, Neighbour to Neighbour (N2N) Centre has been working to lead our community to an improved quality of life. What started as a small food bank has evolved into an indispensable part of Hamilton's social fabric. N2N gets to the very root of our community's needs, offering access to healthy food, skill building programs, tutoring for children, utility support programs, counselling and a host of other interventions.

Our Hamilton Community Food Centre (CFC) is a department of N2N that opened in January 2017 in partnership with Community Food Centres Canada. The newly renovated space (at 310 Limeridge Rd W) offers a range of food access, food skills, and community engagement programs using food as a tool to build healthier people and a healthier community where everyone has a voice. The staff team is integral to creating an inclusive, positive, and vibrant culture that reflects the diverse, collaborative, hard-working spirit of Hamilton. We are the 8th CFC in Canada serving as a leader for the community and nation on issues of food security, food justice and poverty.

About the Role

The Food Skills Coordinator role is crucial to Community Food Centre programming, working to build skills and knowledge around healthy meal preparation and nutrition while celebrating and promoting diversity. The ideal candidate is someone who is passionate about good food—and wants to contribute to ensuring that everyone has access to it. They will possess strong facilitation and cultural competency skills with diverse groups of community members, and a desire to use food as a way to build community. Knowledge around cooking, nutrition and self-

care is an asset. They have a creative, artistic perspective with the ability to make people of all ages feel comfortable and confident.

Responsibilities

Coordinate access and food skills programming

- Cultivate communication, leadership, and food skills amongst program participants and volunteers
- Plan and implement programs for specific participant groups including children and youth
- Engage in community outreach to participants and potential partners
- Facilitate groups, building a safe and inclusive space for participants
- Create and update community food resources and programs such as handouts and manuals
- Ensure health, safety and cleanliness in the kitchen

Participate as a Hamilton Community Food Centre team member

- Role model professional behaviour and positive communication with participants, volunteers and partners
- Promote culture of health and safety within our space
- Represent Hamilton Community Food Centre and Neighbour to Neighbour Centre values in our community
- Interview, screen and supervise volunteers and students
- Measure and evaluate program impact through support of data collection, reporting, and development activities such as grant writing and annual reporting
- Contribute to communications through outlets such as social media and website

Complete other duties as required such as promotion and development of new community food programs based on community need

Qualifications and Experience

- 2+ years of experience with program development, group facilitation, community outreach
- Creative personality with the ability to make 'boring' stuff fun and to get people of all ages engaged and excited
- Knowledge of and passion for food justice and food security
- Knowledge of the basics of nutrition
- Excellent group facilitation, interpersonal, communication and conflict resolution skills (i.e. ability to guide individuals and groups into and out of the challenging conversations leaving everyone feeling safe and heard)
- Ability to be patient and remain calm while facilitating a large group in the kitchen
- Experience meal planning and cooking for large groups
- Comfort and experience working with diverse communities; children and youth
- Familiarity with Hamilton, and ideally the Rolston neighbourhood

Additional Assets (good stuff, but not required)

- Ability to communicate confidently in Spanish and/or Arabic with connections to the Arabic and Spanish speaking communities in Hamilton
- Lived experience of, and/or commitment to issues of hunger, poverty, social justice
- Literacy in common computer programs (e.g. Word, Excel, Powerpoint)
- Food handlers certification
- Vehicle and a valid Driver's License Class G

Job offers are contingent upon the successful completion of a Vulnerable Sector Check.

Only successful candidates will be contacted for an interview.

Please email a copy of your cover letter and resume to aangelo@n2ncentre.com and kindly include "Food Skills Coordinator" and your name in the subject line by December 21st, 2018.