

Community Food Intern – Food Skills Neighbour to Neighbour Centre, Hamilton, ON

Neighbour to Neighbour (N2N) is looking for energetic and detail-oriented community food interns to join our team working to lead our community to an improved quality of life. This position description outlines the responsibilities of the **Community Food Intern – Food Skills** job.

N2N runs community meals programmes and a weekly low-cost produce market. These programmes are intended to provide essential foods in a dignified manner which focuses on food that enriches life, and the empowerment and self-determination of participants. We strive to deliver food which meets or exceeds our Good Food Vision in an environment that uplifts everyone and follows our Safe(r) Space Policy.

N2N also runs community kitchen programming including Intercultural Community Kitchens, a low-cost café, and a Youth Community Kitchen focused on building strong relationships to food, knowledge about the food system, and community connection. Due to the COVID-19 pandemic, in-person community kitchens and other programming had been altered to ensure safety, including moving to online programming. Many of these programs are now running in person at a reduced capacity. As risks associated with COVID become less severe, our in-person community meals, market, and café will gradually return to on-site seating with a reduction in take-home meal service as time goes on.

Our interns will be at the forefront of this transition and will need to be prepared for potential changes to programs on a week-to-week basis, meeting community needs and government regulations.

POSITION DETAILS

NOTE: Positions are dependent on confirmation of Service Canada, Canada Summer Jobs funding. Therefore, the term length may vary and is subject to change.

- Position term: 480 hours over 16 weeks
- Employment start date: Monday, May 9th, 2022
- Hours of work: 30 hours/week
- Schedule: Varied. Some weekend or evening work is required.
- Wage rate per hour: \$15.00 (not subject to change)

ELIGIBILITY NOTES

These positions are available pending funding through Service Canada, Canada Summer Jobs, which requires that all intern applicants:

- Can complete the full hours before August 27th, 2022.
- Are between 15 and 30 years of age;
- Are Canadian citizens, permanent residents, or have official refugee protection status under the Immigration and Refugee Protection Act; and
- Are legally entitled to work in Canada, according to relevant provincial/territorial legislation and regulations

RESPONSIBILITIES

Under the direction of the Community Chef and the Community Food Skills Coordinator the Food Skills intern's responsibilities will be to:

- Assist with planning and delivery of ongoing community kitchen, café, and market programs within current and future restrictions
- Assist with recordkeeping and other program evaluation tasks
- Assist in the preparation of meals while adhering to requirements of safe food handling
- Participate in the cleaning, maintenance, and safety measures for kitchen equipment
- Distribution of meals to participants and communicating necessary dietary information
- Share and accept feedback on meals with community participants to ensure quality
- Other duties as required

WHAT YOU'LL LEARN

- Process of developing, organizing, and facilitating programs focused on community development, food education, and food justice for diverse groups of people under the guidance of the supervisors
- Collaborating with community partners
- Creating and updating resources and programmes such as handouts and manuals
- Promoting our work by developing and sharing outreach materials through social media
- Promoting justice and dignity through food programs

QUALIFICATIONS

- Some experience with and interest in cooking
- Some experience with food justice work
- Capacity for monitoring and reacting to detailed work, particularly food safety tasks
- Strong communication and organizational skills
- Ability to work independently
- Strong problem solving and analytical skills
- Computer literacy in common office applications (e.g. Word, Excel, PowerPoint, Excel)
- Excellent interpersonal skills
- Experience working in a fast-paced environment
- Experience or commitment to working with diverse communities (people of different ages, abilities, backgrounds, and incomes) in a sensitive manner

ASSETS (ideal but not required)

- Experience developing and facilitating workshops or other educational programming
- Experience working with volunteers and community members in a leadership capacity
- Knowledge of, lived experience of, and/or commitment to issues of hunger, poverty, social justice
- Ability to speak a language relevant to the neighbourhood (e.g. Spanish, Arabic, or Kurdish)
- Access to a reliable car or bicycle
- Attention to detail and task oriented
- Valid First Aid certificate and Safe Food Handlers certificate

To apply for this position, please send your cover letter including the job title, description of interest in community food, and summary of skills as well as your resume via email to resumes@n2ncentre.com. Please put "**Community Food Intern – Food Skills application**" in the subject header. No generic applications will be considered. All applications must be received by **Wednesday, April 13th, 2022**.

Neighbour to Neighbour Centre is committed to employment equity and encourages applicants from equity seeking groups. We regret that only those applicants being considered will be contacted.

Employer's Message on COVID-19

Neighbour 2 Neighbour is providing essential services to our community during the COVID-19 pandemic. We adhere to all Municipal, Provincial, and Federal orders to protect the health and safety of staff, volunteers, and participants/clients. We continue to operate with masks for the safety and comfort of everyone who enters our buildings.