



FROM STATISTIC TO SUCCESS

Full-time Culinary & Hospitality Instructor

Position Title: Culinary Instructor

Category/FLSA Status: Exempt

Supervisor: Program Director

Direct Reports: No Direct Reports

Mission: With belief in their potential, [Youth With Faces](#) gives justice-involved youth the skills needed to break the cycle of incarceration and create positive futures.

Youth With Faces programs are designed around foundational life and career skills needed to be capable, contributing members of the community. Our current programs include Culinary Arts & Hospitality Apprenticeships, Food Handler and Food Manager Certification, Career Readiness and Reentry Support.

Position Description

The Culinary Instructor will ensure the successful oversight and delivery of Youth With Faces's Culinary & Hospitality training to students residing in local juvenile justice departments. This full-time position will include in-person classes that alternate between McKinney and South Dallas, as well as administrative duties and lesson planning.

Responsibilities

- Teach food safety scenarios, following the Food Handler Certification workbook;
- Teach Food Manager and food safety lessons, following the Food Manager Certification workbook;
- Help students study for and take their Food Handler or Food Manager certification. (Youth With Faces will pay for you to become a test proctor.);
- Lead lessons on menu development, shopping and budgeting, kitchen skills, cooking and food prep, preparing and promoting catering events;
- Plan and manage a catering event on site at the McKinney and South Dallas juvenile facilities, or at a community location at the end of each quarterly cohort;
- Manage Youth With Faces student interns at the catering events;
- Manage inventory and organization of all Youth With Faces tools and equipment;
- Incorporate community chefs as volunteers in classes;
- Plan and lead field trips to local restaurants or culinary institutions;
- Work will be done alongside the Youth With Faces program management team.

Qualifications

This is a unique opportunity for a motivated individual with kitchen, cooking and catering experience. The candidate must be able to work independently to develop curriculum, menus and other plans; and work collaboratively with the program team and volunteer chefs to implement daily classes and results. Specific requirements include:

- Minimum of two years of professional kitchen, catering and/or events experience.

- Preference will be given to individuals who have experience working with youth and/or teaching, or individuals who have completed a college or industry certification culinary education program.
- Food Handler or Food Manager Certification.
- Excellent organization and communications skills.
- Must set an extraordinary example of professionalism among Youth With Faces students.
- Ability to teach weekday classes during the afternoons at multiple juvenile campuses located in McKinney and Dallas (class days will alternate between the two locations).
- Must attend a mandatory Juvenile Department volunteer/staff training.
- Must complete a background check that includes fingerprinting and a photograph.

Salary is based on experience. Interested applicants should submit a cover letter, resume and salary request to Youth With Faces CEO Chris Quadri at info@youthwithfaces.org.