



**Position Title:** Culinary Arts Specialist

**Category/FLSA Status:** Full-Time, Non-Exempt

**Supervisor:** Director of Programs

**Direct Reports:** None

---

## Organizational Overview

Youth With Faces (YWF) believes in the potential of justice-involved youth and equips them with the life and career skills to break the cycle of incarceration. Our programs focus on Culinary Arts & Hospitality, Career Readiness, Financial Empowerment, and FutureU reentry services.

## Position Summary

The Culinary Arts Specialist is a hands-on instructor and program facilitator responsible for delivering engaging culinary and hospitality training to youth in juvenile justice settings. This role combines in-class instruction, student mentoring, and program coordination—ensuring high-quality learning experiences that prepare students for certification, employment, and personal growth.

This is an in-person role based primarily at our McKinney location, with occasional support in South Dallas and community-based settings.

## Key Responsibilities

### Program Instruction & Facilitation

- Lead hands-on culinary instruction, including food safety, nutrition, kitchen fundamentals, and front-of-house service.
- Prepare youth for Food Handler and Food Manager certification exams (proctor training provided).
- Deliver curriculum aligned with YWF standards, collaborating with the Culinary Program Manager on lesson planning, menus, and classroom experience.
- Organize and facilitate capstone catering events to showcase student skills each quarter.

### **Student Engagement & Support**

- Serve as a mentor and role model, fostering a professional, respectful, and growth-oriented learning environment.
- Support students through the full program lifecycle—intake, attendance, certification, documentation, and reentry preparation.
- Oversee student roles during catering events and provide supervision for interns.

### **Administrative & Operational Support**

- Maintain accurate student records in Salesforce or designated systems.
- Coordinate food purchasing, inventory, and equipment upkeep for culinary classes and events.
- Develop relationships with community chefs, volunteers, and potential employers to enhance program impact.

### **Events & Community Engagement**

- Coordinate field trips to culinary institutions and local restaurants.
- Assist with execution of fundraising and community engagement events annually in both McKinney and Dallas locations.
- Represent YWF and the Culinary Arts Program professionally in all external interactions.

### **Qualifications & Skills**

- Minimum 2 years of professional culinary or catering/event experience.
- Teaching or youth mentorship experience preferred.
- Strong organizational, communication, and leadership skills.
- Ability to manage multiple responsibilities independently while contributing to a team.
- Availability for weekday afternoon classes and occasional event support.
- Must complete required training and pass Juvenile Department background checks.

### **Compensation**

Salary is commensurate with experience. Interested applicants should submit a cover letter and resume to [info@youthwithfaces.org](mailto:info@youthwithfaces.org).