

Department: Special Needs

Position Title: Chef

Classification: Part-Time Employment

Summary of Position:

The Pozez Jewish Community Center seeks experienced candidate to be our lead Chef for our introductory cooking class for teens and young adults ages 16+ with intellectual or developmental disabilities (ID/DD). In this class, participants will learn how to prepare simple, healthy, and delicious meals. Participants will learn about basic cooking equipment and skills using appliances and cooking utensils such as measuring cups, knives, and pots/pans, etc. In addition, participants will learn about the fundamentals of grocery shopping, nutrition, and simple meal planning. The goal of the class is for participants to become more independent in the kitchen and learn to cook simple meals.

Lessons may include:

- How to use basic utensils, pots, pans, and tools
- Reading recipes, grocery lists, making simple and healthy recipes
- Easy-to-follow recipes for breakfast, lunch, and dinner
- How to shop for food/spices in a grocery store
- How to purchase and prepare nutritious foods in healthy, safe, and tasty ways

Qualifications:

- Applicants should have experience working with individuals with special needs
- Background in culinary arts
- Experience teaching a cooking class
- Must be able to plan independently, be flexible, creative, experience working with people with ID/DD, lead and manage assistants in helping to lead hands-on lessons
- Must have patience and a great sense of humor
- Background in both culinary skills and teaching is preferred

Essential Position Duties:

- The instructor will design simple recipes to help students develop independent cooking skills with assistance from staff and volunteers
- Develop and teach basic meals
- Manage support staff (2-4) to help support chef and participants
- Create lessons to teach cooking skills to apply at home
- Create a resource binder for participants to use during class and home
- Ensure each participant is learning skills, recipes and participating in each part of the recipes
- Guide participants in reading recipes, cooking techniques and terminology, proper knife handling, food safety and cleaning procedures
- Supervise participants in the kitchen, encouraging proper technique and gently correcting as needed
- Engage participants in hands-on practice to improve cooking skills and learn the fun in cooking

Hours:

Sundays, 1:00pm-3:30pm, September through June

Compensation and Benefits:

Salary commensurate with experience.

Point of Contact:

Please send cover letter and resume to Arlene.Lechner@theJ.org.

The Pozez JCC is an equal opportunity employer. The Pozez JCC is committed to having a workforce that reflects diversity at all levels of the organization. We recognize the importance of not viewing individuals based on a single identity, and we thrive on being equitable in our recruitment process as well as in our efforts to be inclusive of all employees. We encourage all applicants regardless of gender, race, religion, age, sexual orientation, disability or other social identity.

About:

The Pozez Jewish Community Center of Northern Virginia (Pozez JCC, the J) is a warm and welcoming, nonprofit, social service organization dedicated to offering quality programs, activities, and services that emphasize Jewish culture, identity, and values to people of all ages and backgrounds.

Programming includes cultural, educational, wellness and Israel celebrations which take place on the main campus located in the heart of Fairfax County, as well as span five Northern Virginia counties.