



Oregon State University
Linus Pauling Institute



POSITION DESCRIPTION

Youth Cooking Class - SUPPORTING VOLUNTEER

CHEF Project

Responsibilities:

- Assisting the Lead Instructor with set-up and clean-up tasks for weekly cooking & nutrition classes, as needed.
- Assisting, groups of 3-5 youth ages 10-14 years old, in weekly cooking & nutrition activities, including:
 - Engaging groups in hands-on nutrition lessons (as facilitated by Lead Instructor);
 - Following recipes;
 - Maintaining kitchen safety and sanitation during cooking activities;
 - Building knife skills;
 - Proper clean-up following cooking activities;
 - Modeling healthy habits and positive peer interactions;
 - Developing teamwork.

Qualifications:

- A desire to work with youth, ages 10-14 years old, especially those from rural and/or low-income communities;
- A positive and friendly demeanor;
- Ability to maintain patience and keep youth on task in a fast-paced environment;
- Proficiency in English is required; bilingual (Spanish-English) is highly desirable.