



Culinary Program Educator

About Us:

MEarth is a dynamic environmental education nonprofit that works with over 5,500 community members from across Monterey County annually, through our four core programs: NatureConnect, ClassroomConnect, FoodConnect and CommunityConnect.

Over the last 17+ years, our team has helped steward the development of the 10-acre Hilton Bialek Habitat, an award-winning environmental education center located at the mouth of Carmel Valley (adjacent to Carmel Middle School). We are looking for an enthusiastic addition to our team and can't wait to meet you!

Our mission is to educate + inspire through environmental stewardship.

www.MEarthCarmel.org | [www.Facebook.com/MEarthCarmel](https://www.facebook.com/MEarthCarmel)

About The Position:

MEarth seeks a Culinary Program Educator to lead the culinary-focused aspects of our environmental sustainability education programs. MEarth offers a diversity of nature and culinary programs designed to inspire youth and adults alike to be better stewards of our selves, our communities, and our environment. Our place-based learning comes alive at the Hilton Bialek Habitat, a 10 acre habitat with a LEED-certified culinary classroom and one acre organic garden.

This is a unique opportunity for the right individual to combine a love of garden-to-table cooking with a passion for education. We are looking for either an experienced educator with a love and knowledge of food and nutrition, or an experienced chef who is passionate about teaching students of all ages.... in other words, a chef who likes to teach, or a teacher who likes to cook.

Main Responsibilities:

This person will oversee all aspects of MEarth's culinary program, including, but not limited to: [1] using food history and cooking as a way to teach core curriculum topics for 6th through 8th graders; and [2] teaching primarily elementary students about healthy eating and lifestyle choices by leading them through the preparation and cooking of foods harvested from our organic garden.

Additionally, this person will support other staff in developing weekend programming ideas, coordinate chefs and local produce suppliers for two major annual events, and manage the kitchen, menus, and cooking activities for our summer camp.

Finally, this person will work with our Property Manager on plan and coordinate the planting and harvesting of seasonal crops for our programs, oversee volunteers that support our program delivery, and manage the kitchen environment as a safe and healthy place for working and teaching.

Through the following three programs, the Culinary Program Educator will teach students and adults about how we can use gardens, food, and cooking to better care for our selves, our communities, and our environment:

ClassroomConnect: The Culinary Program Educator is the lead and primary instructor for our program that ties directly into the Carmel Unified School District programming. Taking advantage of our LEED-certified culinary classroom, this

position collaborates with classroom teachers to create culinary-based curricula that bring traditional classroom learning to life and compliment Science, Math, Social Studies, 6th Grade CORE, and World Language classes.

FoodConnect: The Culinary Educator works with students of all ages and socio-economic backgrounds to provide first hand experiences in the simple act of harvesting, cooking, and connecting to their food. This takes place in our LEED-certified culinary classroom, wood-fired oven, organic edible garden, heirloom fruit orchard, off-grid solar greenhouse, and native plant nursery.

CommunityConnect: The Culinary Program Educator supports other staff in designing and delivering evening and weekend programs for local residents, mainly adults and families. Specific to culinary-focused events and workshops, MEarth offers culinary and garden workshops, sustainable chef dinners, and summer camps. *[NOTE: MEarth is actively discussing and designing new project/event options for our CommunityConnect program. The Culinary Program Educator will join other leadership staff in this process.]*

Key Qualifications:

- Ability to develop outdoor learning labs and curriculum to engage students in place-based natural history and environmental sustainability
- Ability to make outdoor learning and education FUN! and engaging
- Bachelor's degree in education or science related field
- 1-3 years of experience as an informal or formal educator. The ideal candidate will have some experience teaching in school gardens
- Experience in public speaking
- Knowledge of local ecological systems
- Experience managing groups of students in an outdoor setting
- Ability to meaningfully engage volunteers who are providing MEarth with habitat and garden maintenance
- A passion for environmental sustainability
- Ability to work in a collaborative, fast-paced, creative work environment, as well as work independently in a highly organized manner with a keen eye for detail

Additional Beneficial Qualifications:

- Experience working in the nonprofit sector
- A willingness to support independent teachers in the set-up and break-down of labs and materials
- Well versed in Apple products and Google platforms (Gmail, Google Calendars, Google Drive).
- Additional experience and knowledge in the following areas is a plus:
 - You have a passion for inspiring youth into leadership areas, specifically around environmental sustainability
 - You are passionate about working with underserved communities in nutrition education
 - You enjoy event production and have experience in facilitating events/workshops
 - You have knowledge and direct experience in integrating seasonal garden produce into nutrition curriculum, scaling recipes, bulk purchasing etc.
 - You have developed and documented curriculum for education programs and have experience utilizing impact evaluation tools with students
 - Ideal candidates will be fluent in spanish and english

Working Conditions:

The Culinary Program Educator will be involved in a wide variety of physical activities related to growing, harvesting, preparing, and cooking food, as well as keeping the kitchen and culinary classroom a clean and safe teaching environment. The Culinary Program Educator will regularly need to [1] bend, crouch, or kneel to access information and/or to assist students from ground level to 4.5 feet above the ground; [2] push, pull, and lift instructional equipment and supplies; [3] sit on chairs or the floor, lean over for prolonged periods of time, and reach in all directions, and [4] work outdoors for prolonged periods of time.

Hours and Compensation:

This is a full time, 40 hour/week, exempt position. Salary and paid vacation package is competitive. Presently, no insurance is offered. However, the Board of Directors and new Executive Director have made securing increased funding to provide insurance for all staff a high priority objective for the organization.

To Apply:

Please follow the link below to apply. No phone calls please.

<https://goo.gl/forms/VoKV85vgqCrjCuc82>

Successful completion of the hiring process is contingent on applicant passing a multi-agency live-scan fingerprint/background check. (paid for by MEarth)

Women, people of color and LGBT candidates are strongly encouraged to apply. MEarth is an Equal Opportunity Employer.