

YouthWorks Social Justice Kitchen

Chef / Kitchen and Culinary Operations Manager

YouthWorks, a non-profit organization based in Santa Fe is seeking to hire a **Chef/Kitchen Manager/Culinary Operations Manager** to help oversee and direct operations with YouthWorks Social Justice Kitchen that encompasses: its YouthBuild Culinary Arts Training Program, Food Truck, Cafe and Catering operations and build additional, impactful opportunities for job training and growth in the community.

YouthWorks has been leading the way in youth re-engagement since 2001. Approximately 1,200 young people of diverse cultural and ethnic backgrounds from across Northern New Mexico come through the doors of YouthWorks each year seeking positive connection to education and skills. YouthWorks prides itself on never giving up on the youth who seek our help. Students in the Culinary Program track complete culinary fundamentals industry recognized curriculum and hands-on job site training that together lead to immediate employability skills and enable the students to gain transferable college credits to build successful future trajectories.

The Position:

This position has numerous potential outlets to use and build your skills and creativity. YouthWorks Social Justice Kitchen hosts catering events, produces and sells bake-from-scratch pastries, manages a small value-added food production line, cooks school and summer meals, teaches culinary/hospitality classes to young people, operates the cafe at Las Golondrinas, and features our own food truck as a social enterprise. Plus, we're looking to strategically expand our culinary operations. We are committed to providing educational resources and job training opportunities to youth in Santa Fe. We have a team of dedicated people who are ready to support all of YouthWorks programs and participants at any time.

Our Ideal Candidate is someone who:

- Is passionate about teaching and training, community engagement, building opportunities, and encouraging our YouthBuild Culinary Program participants that they are valued and can reach their potential.
- Has experience as a Chef or Kitchen Manager in a fast-paced setting and is able to manage multiple tasks while staying calm and role modeling to student learners and co-workers.
- Has experience and enthusiasm working as an instructor for youth.
- Has strong knowledge of and the ability to ensure kitchen and food safety, quality product management, customer engagement and proactive communication.
- Is creative and a team player.

Apply:

If you would like to make a difference in our community while using and building your skills as a culinary professional, please send a resume and cover letter with the email subject "Chef/Kitchen Manager" attn: Executive Director Melynn Schuyler info@santafeyouthworks.org

Benefits:

Salary DOE, benefits, paid vacation, and a rewarding position that changes lives.

YouthWorks does not and shall not discriminate on the basis of race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status, in any of its activities, hiring practices, or operations. YouthWorks is committed to building a diverse staff and inclusive workspace.