



Youth Seed Enterprise – Culinary Specialist

Founded in 2003, Trellis for Tomorrow delivers experiential programs in organic gardening, environmental stewardship, and food security that provide practical and behavioral life skills for youth and adults. Our aspiration is to foster compassion and resilience in people and inspire them to build sustainable communities.

Organizational Overview

Trellis provides programming for youth and adults that addresses food insecurity and community sustainability. Our programs help participants cultivate unique work and life skills while they address real and pressing needs in their local community. Trellis currently offers five distinct programs for youth and organizations.

For youth age 13-25, we offer:

- Youth Seed Enterprise, a youth led garden and food insecurity program
- Youth Environmental Stewardship, a land conservation and career exploration program
- Youth Leadership Extension, a local internship connection program, and
- Tempus, a conference about entrepreneurship

Organizations and corporations can partner with Trellis through our Food for All program, an innovative and sustainable approach to addressing hunger in our region through local gardens.

Our Core Values are:

- We are forward thinking and optimistic
- We care deeply for our planet and all who live on it
- We believe we are all connected
- We strive for justice for all
- We accomplish more by partnering
- We believe in lifelong learning and the power of experiences

Youth Seed Enterprise (YSE) is an innovative program for youth ages 13-18 that teaches transferrable work and life skills not typically gained in school and equips participants to be active contributors to meaningful change in our world. Participants in YSE establish and manage organic vegetable gardens in their own communities and then create an enterprise which delivers the fruits of their labors to paying customers and neighbors in need.

Job Description

Food and healthy eating are major areas of focus of the Youth Seed Enterprise program, and therefore, the culinary specialist is a critical role among the Youth Seed Enterprise program team. The culinary specialist is responsible for preparing healthy breakfasts, lunches, and snacks approximately 30 youth per day as well as for periodically engaging with youth around nutrition and healthy food preparation. This may include some work to jointly plan menu items and/or cooking demos with the team and with the youth.

YSE's summer program in 2021 is scheduled for early June and the position will culminate in late August. The position is estimated to require 12-15 hours per week. The Trellis for Tomorrow offices are based in Phoenixville, and YSE program locations are in Phoenixville,



Spring City, and Pottstown. Applicants should have a valid PA's driver's license and provide their own transportation. All Trellis employees are required to have current criminal and child abuse clearances.

Primary Job Responsibilities include but are not limited to:

- Planning for four days' worth of breakfasts, lunches, and snacks
- Shopping for necessary food items*
- Preparation for four days' worth of meals (our kitchen is in Phoenixville)*
- Periodically coming on site to meet with the youth and discuss food preparation, provide cooking demos, engage in joint meal planning

Due to Trellis' focus on healthy and nutritious food, the position requires using mainly whole and natural ingredients and preparing foods from scratch whenever possible, as opposed to using processed, packaged foods.

QUALIFICATIONS

- Experience planning and preparing meals for groups as large as 30-40 people
- A passion for healthy food; some experience with plant-based cooking is preferable
- A comfort level working with youth (teens)
- Interest and/or experience in gardening and food justice
- Flexibility, creativity and a willingness to experiment and find creative solutions
- Attention to detail and strong organizational skills (for planning and recordkeeping)
- Ability to provide and receive honest, supportive feedback
- Alignment with Trellis Core Values

REQUIREMENTS

- Driver's license and a clean driving record
- Ability to perform physical work in a kitchen
- Clear FBI & state criminal background checks and child abuse history clearances
- Professional references (at least two)

Pay is hourly and commensurate with experience.

Trellis for Tomorrow is an Equal Opportunity Employer – Minority candidates are strongly encouraged to apply

Send Questions and/or Resume and Cover Letter to dryle@trellis4tomorrow.org with the subject line "YSE Culinary Specialist".