

**Culinary Lead  
Food Literacy Center  
Sacramento, California**



**Job Description**

**About Us:**

At Food Literacy Center, ***we inspire kids to eat their vegetables***. Food Literacy Center came to life in July 2011 to fill a critical gap: we engage volunteers and staff to help kids improve their knowledge, attitude, and behavior towards healthy food. Partnering with SCUSD and community partners, we teach food literacy education to K-6<sup>th</sup> graders in low-income schools, using fun, approachable lessons teaching kids to cook, about nutrition, and how to improve their health. Our kids become food adventurers!

Why our work matters:

- Despite being America's Farm-to-Fork Capital, Sacramento has a 40% childhood obesity rate, and many students and families live in food deserts.
- Obesity disproportionately affects low-income and children of color.
- Obesity is now regarded as more damaging than smoking or drinking.
- All of these problems are preventable--if we eat our vegetables. But we have two generations of Americans who do not know how. That's where we come in.

We believe food literacy matters. Learn more about us at [www.foodliteracycenter.org](http://www.foodliteracycenter.org).

**About this peachy position:**

We're seeking a veggie-loving **Culinary Lead** to support our **Plant Parts Cafe** program. This seasonal position reports to the Community Engagement Manager, while working closely with the Market Sales & Kitchen Coordinator and our CEO to cook and lead in the kitchen. This program reduces food waste, supports local farmers, and delivers ready-to-eat, healthy meals using produce from our farmer's market. We're seeking a candidate who can cook to meet the standards of a plant-based Mediterranean diet, follow our nonprofit's recipes, train and supervise a support team, and bring this culinary program to life.

**Here's what you'll do as the Culinary Lead:**

Kitchen Oversight & Cooking Duties:

- Lead recipe execution in our certified commercial kitchen on Thursdays and/or Fridays (9:00 AM – 4:30 PM) from May 14, 2025 to mid-November 2025.
- Ensure all meals are prepared to meet Food Literacy Center's standards for taste, nutrition, food safety, and joy!
- Collaborate with the Community Engagement Manager and CEO to implement weekly menus
- Mentor and train kitchen team members, modeling best practices and maintaining a joyful, organized workspace



- Adapt recipes as needed to fit seasonal produce availability while keeping the integrity of our core recipes
- Package meals according to food safety protocols
- Occasionally contribute to new recipe development aligned with Food Literacy Center values
- Wash dishes and maintain a clean, safe, and sparkly kitchen space
- Oversee kitchen closing, maintaining our standard of excellence from the county health department
- Other duties as assigned

**You'll exhibit these competencies:**

***Project Management:***

- From cooking recipes with efficiency and superior time management skills, to managing multiple kitchen tasks at once, you manage your time like a pro—even when veggies hit the fan.

***Achievement-orientation:***

- You're results-driven and solution-focused. Whether it's troubleshooting a recipe or improving kitchen flow, you take initiative and communicate ideas clearly with your team and supervisors quickly and effectively.

***Innovative Thinking:***

- Whether adapting an existing recipe or making the most of a last-minute veggie substitution, you bring order, flavor, and efficiency to every dish.

***Positive Attitude:***

- Exudes a positive outlook and attitude, especially during stressful or difficult times. Helps maintain the joyfulness of the Food Literacy Center culture.

**All about you!**

You'll be successful in this position if you:

- Are passionate about Food Literacy Center's mission to inspire kids to eat their vegetables
- Have at least 3-5 years of experience in a professional kitchen, preferably with leadership responsibilities
- Are confident leading small teams and giving constructive feedback
- Understand and follow food safety protocols like a pro
- Embrace seasonal cooking and can adapt recipes on the fly
- Value structure and consistency—but also love to add a pinch of creativity when needed
- Are flexible, self-motivated, and solution-oriented
- Are a team player with great communication and positive energy

Extra points if you:

- Have experience working in a small, entrepreneurial, growing team
- Have experience working with nonprofits
- Speak Spanish or Hmong

**Other things to know:**

We offer a unique, healthy work culture that celebrates teamwork and vegetable eating!



- This is an at-will, non-exempt, part-time temporary, on-site position
- Compensation is \$25 an hour
- Given that we are a start-up nonprofit in growth mode, a flexible schedule is necessary.
- We love our veggies, so a vegetable costume may be worn on occasion!
- Because food literacy is at our core, we require all employees to successfully complete Food Literacy Academy certification and become a certified food handler. Food Literacy Center will pay for and provide the resources necessary to certify you in these areas.
- You'll need to be able to lift 25 lbs of supplies.
- Additionally, you must pass a Department of Justice background check and have a negative TB test.
- Proof of COVID vaccination is required.

*Food Literacy Center is an Equal Opportunity Employer. We encourage applicants of a diverse background to apply.*

*Benefits include cell phone and mileage reimbursement, and sick leave.*

***How to apply:***

*Ready to turnip the beet? Send your resume and a brief cover letter to [gerine@foodliteracycenter.org](mailto:gerine@foodliteracycenter.org)*

*Applications accepted until position is filled.*