

POSITION TITLE: Volunteer Chef & Instructor for Interfaith Food and Farms Partnership's (IFFP) Cooking Classes, a project of Ecumenical Ministries of Oregon's Interfaith Network for Earth Concerns.

PURPOSE: To implement the goals and objectives of IFFP's cooking classes in an effective and professional manner that builds capacity and cooperation among project participants. The project is intended to follow through with a program suggested by the results of IFFP's Everyone Eats! north and northeast Portland Community Food Assessment. The goal is to bring more fresh food into the hands of Portland's low-income communities and give instruction as to how to prepare foods nutritiously and with limited means. The classes should also educate participants about a number of food-related topics that will be determined as curriculum is set. Meals will be created using a combination of fresh produce and common emergency food box items, and will be tailored to the needs of the class. Participants will be able to take home both fresh foods and the remainder of the meals they have prepared for themselves.

ACCOUNTABILITY: All volunteers are accountable to the mission and goals of Ecumenical Ministries of Oregon (EMO) as determined by the Board of Directors, and as administered by the Executive Director and his delegates.

WORK TEAM: Volunteers will work with IFFP Project Coordinator and other volunteers.

MAJOR RESPONSIBILITIES (either or both of the following):

- Assist with development of recipes, resources and lesson plans for series of classes; lesson plans should include information about healthy meal preparation, healthier and/or cheaper food substitutes, the importance of eating healthy (long-term health effects), how to stretch a meal, the benefits of eating seasonally and locally, and general cooking and nutrition information. (One set of menus and lesson plans have been drafted with support from OSU Extension.)
- Instruct and educate participants throughout series and according to their needs.

QUALIFICATIONS:

Helpful Qualifications:

- Experience teaching, coordinating or organizing hands-on cooking classes and/or nutrition education.
- A strong commitment to procuring, cooking and consuming locally-grown food.
- A strong commitment to developing an equitable, sustainable food system.
- Excellent interpersonal skills and ability to foster teamwork and peer leadership.
- Interest in working with the homeless and those with mental illness and special needs.
- Ability to organize and lead a group in an active kitchen environment.
- Willingness to volunteer on weekdays.
- Excellent oral communication skills.
- Excellent volunteer management skills.
- Ability and willingness to work within the mission, vision and ethics of EMO.
- Experience working with people of diverse ethnicity, socio-economic circumstance, religion, culture and sexual orientation.

TIME COMMITMENT: For teaching classes only: four weekly two-hour cooking classes, likely to be held in the afternoon in March and April, in addition to two to four short planning meetings in person or by conference call. For curriculum and menu development: a minimum of eight hours consulting time in late January and early February, reviewing and modifying recipes and lesson plans.

COMPENSATION: This is an unpaid volunteer position. Mileage will be paid for trips to acquire food and other materials needed for the classes.

LOCATIONS: Northeast Emergency Food Program, 4800 NE 72nd Ave., Portland, and Julia West House, 1300 SW Alder St., Portland.

IF INTERESTED: Please e-mail a letter stating why you are interested and what qualifications you would bring to this position to cstella@emoregon.org or call (503) 221-1054 by **January 15, 2008**.