

**Pathways, Inc.**

**Pathways Volunteer Description**

**Position Title: Culinary Specialist**

**Hours:**

**Reports to: Program Manager**

**General Description:** We are looking for a creative and proficient in all aspects of food preparation, Chef to work with our clients in creating meal plans and preparation of meals.

**Specific Responsibilities:**

- Lead, mentor, and manage clients in meal preparation at each house.
- Develop and plan menus.
- Create prep lists for Residential Staff and clients.
- Teach clients how to recreate the meal and provide opportunity for them to prepare a meal on their own with supervision.
- Ensure compliance with applicable health codes and regulations.

**Desirable Knowledge, Skills and Abilities**

- Demonstrated knowledge of culinary techniques and practices.
- Understanding of menu and recipe development techniques.
- Strong leadership abilities.
- Understanding of health and sanitation laws.

**Qualifications:**

- High school degree or equivalent
- Formal culinary training / culinary degree
- 1-3 years experience preferred
- Valid driver's license, auto insurance and use of car during volunteer hours.

Job Type: Volunteer

**Experience:**

- Computer Skills: 1 year (Preferred)
- Microsoft Office: 1 year (Preferred)

**Education:**

Bachelor's (Preferred)

**Equal Opportunity Employer**

***Pathways is an equal opportunity employer, dedicated to a policy of non-discrimination in employment on any basis including age, disability, race, religion, national origin, gender identity or expression, sexual orientation, marital status, veteran status, the presence of a non-job related handicap, or any other legally protected status.***