



## **Job Description: Culinary Specialist / Nutritionist**

**Position Title:** Culinary Specialist / Nutritionist  
**Reports To:** Senior Program Manager  
**Position Type:** Part Time

### **Position Summary:**

The Culinary Specialist / Nutritionist will work with the community to enhance access, awareness, availability, and affordability of healthy meal options. This specialized individual will demonstrate culinary expertise that allows for preparation of healthy meals for FLIPANY programs, evaluation of meals according to recommended standards, and the identification of cost effective and culturally appropriate meals for varied populations. This individual will lead hands-on demonstrations, question and answer sessions, and cooking demonstrations that show other chefs, caterers, restaurant workers, and even the general community – including adults, teens, and children - how to and prepare nutritious foods in healthful, safe, and tasty ways. This can mean the difference between feeding families for just one night and making sure they have the knowledge, skills, and resources to prepare healthy meals for a lifetime.

The culinary specialist / nutritionist will serve as a teacher and role model, teaching key skills and inspiring participants to cook healthy, inexpensive meals at home.

### **Responsibilities:**

- Teach participants the basics of food and kitchen safety, food preparation, and making healthy choices and substitutions when cooking, according to the highlighted objectives of each lesson.
- Facilitate collaborative discussions on cooking healthy options, allowing participants to brainstorm how they might put new behaviors into action, discuss barriers to adopting new behaviors, and share ideas for overcoming barriers.
- Choose recipes that demonstrate key nutrition, food budgeting, and food preparation lessons each week (healthy and low-cost).
- Assign participants kitchen tasks that allow each individual to gain hands-on practice and improve their competency in healthy cooking considerations.
- Advise both culinary and non-culinary based audience of healthy substitutions, fresh alternatives, and physical impacts of varied ingredients.



**Skills/Experience Required:**

- Culinary training or experience working in the food industry.
- Sensitivity to culturally appropriate food habits, tastes, staple foods, and norms.
- Comfortable speaking in front of groups (average class size is 10 participants).
- Ability to travel to Miami-Dade County and work in varied restaurants settings.
- Willingness to be trained on additional program curricula, to work as a team, and to adhere to program policies and team decisions.

FLIPANY's mission is to empower youth and adults through physical activity and nutrition programs while raising awareness and creating policy changes for healthier communities.

FLIPANY is a Drug Free Workplace and Equal Opportunity Employer

Send resume to Vanessa De La Rosa - [vdelarosa@flipany.org](mailto:vdelarosa@flipany.org)