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| \\Ass00170001\data\WINWORD\LOGO\COL_LOGO.WMF  school wide | **Work Profile**  Kitchen Specialist  The Stephanie Alexander Kitchen Garden Program.  *Growing, Harvesting, Preparing, Sharing*  **Role Purpose**  The aim of the Kitchen Garden Program is to introduce young children to the wonderful world of good food by means of developing a productive food garden, and an exciting kitchen that includes a nurturing place to share food, as an integral part of the school curriculum. We hope to engage the curiosity of the young students and to help them learn how to grow the very best food in the very best way, care for it in the garden, recognise when it is ripe and at its best, prepare it easily and enjoyably, develop an expanding culinary palate and be excited by all of these experiences. We want to convince children to modify their eating habits because the food they are experiencing and handling tastes so good, rather than because they are being told to eat some foods and not to eat others.  The best of all possible worlds would be to engage the classroom teachers, the providers of food elsewhere in the school, the parents and the community to all become excited by the possibilities this Program offers.  **Major Accountabilities**   1. Attend periodic meetings of the Kitchen Garden Program committee at Bulimba State School to facilitate the vegetable garden component of Kitchen Garden Program, problem-solving and planning of special days, publicity for Program etc. 2. Plan weekly classes ensuring they are applicable to all participating age groups. This involves preparing up to five activities per class, delivering a syllabus and preparing materials. Email a copy of the menus to the class teachers the week before the lesson. 3. Facilitate classes with the aid of the classroom teacher assisting in behavioural issues. 4. Communicate harvest requirements to the Garden Specialist 5. Network with the Garden Specialist on ways to integrate learning in the kitchen with learning in the garden. 6. Pre-prepare elements of the menu if necessary. 7. Gather or prepare recipes in a format suitable for children to understand, and arrange copies for all classes. 8. Shop for extra ingredients within budget guidelines. 9. Recruit, coordinate and support volunteers, help organise volunteer events, compile and update volunteer information and respond to interest from potential volunteers. 10. Maintain dry-food stores and monitor equipment needs. Communicate any maintenance or replacement matters to the Business Manager-Facilities Manager or Schools Officer 11. Be resourceful about obtaining resources needed for the kitchen and receive donations where possible. 12. Liaise with wider community and nurture relationships with those donating goods to the Kitchen Garden Program. 13. Assist with documenting the project by recording comments on every class and storing menus, worksheets, class surveys and so on. 14. Be aware of students with allergies and adhere to their risk management plans. 15. Complete Education Queensland’s Mandatory Training for staff.   **Suitability Assessment Criteria**   * be an enthusiastic and passionate cook * have proven experience managing and maintaining a kitchen * have a practical understanding of organic gardening and cooking * be able to work alone and be self-directed and motivated * have good time-management skills * have good organizational and record-keeping skills * have creative ability to prepare stimulating activities and class plans * have basic IT familiarity * have basic written communication skills * have experience working with children * hold or be willing to apply for a Working With Children Blue Card   **Qualifications:**  **Desirable:** Cook experience  Teaching experience  **Report to :** Deputy Principal & BSM – HR Manager |
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