



JOB OPPORTUNITY: Dinner Program Coordinator

FEEST (Food Empowerment Education & Sustainability Team) empowers high school youth in White Center and Delridge to become leaders for healthy food access, food justice and youth-led advocacy. FEEST's mission is to set the table for young people to transform the health and equity of their communities by gathering around food and working toward systemic change. We work at the intersection of health inequities, racial justice, food access, and youth empowerment. FEEST organizes 40-45 youth once a week to cook an improvised dinner using a table full of fresh vegetables from local farmers and markets. Everyone in the room collaborates in the design of the menu and co-creates dishes in an engaging, non-hierarchical, youth led setting. Our community dinners serve as a pipeline to recruit for our year-long paid food justice internship where youth leaders are trained to run the dinners and lead a community action campaign related to food justice.

Our youth-led improvisational dinner program is at the foundation of our work. It's where we build community connection, cooking skills and appreciation, create safe risk taking, and fundamentally change young people's relationship to healthy food. As one youth leader describes it, "I kept coming back to FEEST dinners because it's a family. It's my community. You walk into a place where you feel completely welcomed". The current program staff will be expanding deeper in our community organizing work, therefore we are excited to be adding this *new* position to FEEST in order to fully resource our dinners.

Desired Qualifications

We want it all! We want a charismatic and artful facilitator who is also an awesome cook and wants to authentically partner with young people. We also want someone who is creative, energetic, optimistic, and full of laughter and joy and understands the importance of having all that in a community kitchen. We don't think it's too much to ask.

However, if we must name a few prioritized qualifications, we'd like to ensure the dinner coordinator of FEEST has style, skills and experience working with the values we cherish most. An ideal candidate will demonstrate an ongoing commitment to and experience in:

- Social and economic justice, equity and access to healthy food for low income communities of color, youth, and immigrants and refugees.
- Working in a busy kitchen with patience and enthusiasm about improvisational cooking. Ideally experience with cultural dishes and cooking traditions



- Youth leadership development, popular education, and group facilitation for educational workshops
- Experience with youth outreach, engagement, and mentorship
- Working with racially and economically diverse individuals and communities, including working class, immigrant/refugees, communities of color, and LGBTQ populations
- Familiarity with White Center and Delridge neighborhoods, a plus

Primary Job Responsibilities

There's lots of work to do in a growing organization. As a result, everyone pitches in regularly to get things done. While lots of work is a collaborative effort, there are distinct job responsibilities specific to the role of Dinner Coordinator. They include and are not limited to:

- Co-facilitate weekly after-school dinners at Chief Sealth International High School on Tuesdays (3pm-6pm) and Evergreen Campus (three small high school sites in one) on Wednesdays (2pm-5pm) with current program staff and youth leaders
- Develop creative and engaging weekly dinner themes, social justice mini-educational workshops, and attendance and program outcome goals
- Co-mentor youth leaders to facilitate dinners and lead their peers in a safe learning environment
- Outreach to youth directly in high schools through lunch-time flyering, classroom announcements, tabling, etc
- Maintain and build relationships with local farmers, markets and community members to procure fresh vegetables and fruits for dinners
- Manage all things related to food at FEEST (wow!): procurement for weekly dinners, snacks for intern meetings, food for community workshops, etc.
- Maintain food inventory: spices, grains, oils, cooking supplies, utensils, and budget on a monthly basis
- Track and report program attendance and complete all necessary evaluation and administrative duties associated with dinners
- Manage adult kitchen volunteers – recruitment, tracking, training, team building
- Must have access to a vehicle at least twice a week to pick up fresh food from local markets

Additional Information

Applications will be accepted on a rolling basis and the position is open until filled. Priority will be given to applications received by Thursday December 15th 2016 at 5pm. Ideal start date is January 2017. *Please try and hold Monday Dec. 19th and Tuesday Dec. 20th early afternoon for potential*



interviews with staff and youth, indicate in your email if those times work if not we will schedule a different time.

- Salary range: \$20-23 hr DOE, 32 hours a week with room to grow full-time in mid-2017 if desired
- We provide full medical benefits to all employees
- We offer flex time and generous paid time off
- You will have access to modest funding for professional development, cooking classes, etc.

We want to hear from you if this opportunity resonates. Please send your printable cover letter and resume, along with contact information for three references, using the information below. No phone calls, please.

Subject: Dinner Coordinator (FULL NAME)
Email: jobs@feestseattle.org