



FOR RUDOLF STEINER EDUCATION LTD.

KITCHEN GARDEN PROGRAM – KITCHEN COORDINATOR 2018

JOB DESCRIPTION

Permanent Part Time Position

Role of the Kitchen Coordinator

The Kitchen Coordinator is responsible for collaborative planning with the Garden Coordinator to implement the Stephanie Alexander Kitchen Garden Program in the school.

The job is 3 hours 1 day per week: 2 hours will be working with children and 1 hour for preparation.

The salary is School Assistant under the Independent Schools NSW (Support and Operational Staff) Multi Enterprise Agreement 2017.

In relation to working with children, you will be expected to:

1. Implement the Stephanie Alexander Kitchen Garden Program which involves seasonal menu planning, shopping and cooking with children using the school's garden produce;
2. Work collaboratively with the Garden Coordinator to program and plan for garden to plate experiences for children;
3. Work independently with half classes of 8-10 year olds working in small groups.
4. Liaise with class teachers about children's needs;
5. Work under the guidance of the class teachers to create a supportive learning environment;
6. Work with children who may have special needs and learning differences;
7. Communicate with volunteers to support small groups to prepare, cook, and share meals.

In relation to working in the school, you will be expected to:

- Attend meetings of the College of Teachers when required;
- Attend and participate in relevant Curriculum/Staff Development days and in-service or training courses;
- Participate in the school's mentoring and evaluation program;
- Be available to attend relevant meetings and workshops outside school hours.

The Kitchen Garden Program – Kitchen Coordinator will need to liaise with:

- The Garden Coordinator
- Class Teachers
- Class Assistants
- Community Volunteers
- Administration staff

SELECTION CRITERIA

When applying please address all points of the Selection Criteria

- Relevant experience and/or qualifications in maintaining the kitchen as an effective learning environment including a sound knowledge of seasonal food preparation.
- Understanding of Work, Health, Safety and Food Handling requirements and an ability maintain facilities to relevant standards.
- Enthusiasm for teaching and supporting children to develop kitchen skills and a love of cooking.
- Commitment to working with children with specific learning needs.
- Ability to work in a team including communicating effectively with children, volunteers and colleagues.
- Strong organisational skills.
- An understanding of the principles of Rudolf Steiner Education or a willingness to develop this.