



*Cooking for Kids: Culinary Training for School Nutrition  
Professionals*

**Multi-School Consulting Chef**

**June 15<sup>th</sup>, 2016 through May 15<sup>th</sup>, 2017**

**Project Description**

*Cooking for Kids* is a multi-agency effort aimed at changing the paradigm of school nutrition in Oklahoma. The program was developed by Oklahoma State University faculty in the Department of Nutritional Sciences and School of Hotel and Restaurant Administration, Oklahoma State Department of Education Child Nutrition Services and industry certified senior consulting chefs.

The project includes multiple phases and approaches including basic skill development, school-site chef consultations and web-based resources. Trainings and consultation are provided at no cost to the school district or school nutrition personnel.

A Consulting Chef will conduct a series of on-site visits at 4-6 assigned school sites across the state. The purpose is to collaboratively guide the school district in the development and implementation of a comprehensive action plan that aims to 1) increase availability of freshly prepared foods, 2) increase student participation in school meal programs, and 3) expand public support for child nutrition programs.

The Consulting Chef will be compensated by Oklahoma State University Department of Nutritional Sciences with funds awarded by the Oklahoma State Department of Education USDA flow-through funds. Consultants will be selected and utilized on a contract bases.

**MULTI-SCHOOL CONSULTING CHEF DUTIES AND RESPONSIBILITIES**

1. Conduct a series of visits to the assigned school district and submit deliverables using the *Consulting Chef Program* framework.
2. Complete, document and fully submit every component of the *Consulting Chef Program* as designed by the *Cooking for Kids* leadership team.
3. Deliver appropriate standards of professional conduct, ethics and uniform standards as determined by the *Cooking for Kids* leadership team.
4. Participate in monthly staff meetings.
5. Participate in timely electronic communication and stay current with group communication.
6. Deliver expert knowledge in the subject matter area and effective teaching/learning strategies.
7. Follow all OSHA, National Sanitation Standards and Oklahoma State Department of Education Laws and Standards.

## **MINIMUM QUALIFICATIONS**

The applicant must possess one of the following qualifications (earned degrees must be from an accredited college/university):

1. Bachelor's degree and five years professional experience in the area of culinary arts, food service or child nutrition work OR
2. Associate Degree and possess a national certification such as a Certified Chef de Cuisine, Certified Executive Chef or Certified Culinary Educator title from The American Culinary Federation and five years professional experience in the area of culinary arts, food service or child nutrition work OR
3. Possess a valid Teaching Certification from the Oklahoma Department of Education in the area of culinary arts or other related education OR

\*Proof of degree or certification will be requested upon joining the foundational team. Unless indicated by current position or prior employment history verification.

## **PREFERRED QUALIFICATIONS**

1. Ability and willingness to modify personal teaching style based on current research in effective teaching strategies.
2. Competency in use of computers and software, including Microsoft Office components: Word, Excel, and PowerPoint.
3. Ability to lead and willingness to support program improvement through collaborative assessment of staff learning and staff development.
4. Experience, training or expertise in dealing with the learning difficulties of staff in basic skills training.
5. Demonstrated ability to teach across functions and disciplines (different school districts, urban and rural environments, beginner, intermediate and advanced skill levels and program sets).
6. Demonstrated ability to guide child nutrition through actual service periods in the staff operated food production facilities as part of a daily curriculum.
7. Ability and willingness to work productively and collaboratively with a diverse group of colleagues in the child nutrition community.
8. History with working with multiple child nutrition communities and proof of quantifiable proof of effectiveness of training and expertise.

Please send resume and cover letter by June 20<sup>th</sup>, 2016 to:

### **Cass Ring**

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Oklahoma State University  
Nutritional Sciences Department  
301 Human Sciences  
Stillwater, OK 74078-6112

Or electronically to: [cass.ring@okstate.edu](mailto:cass.ring@okstate.edu)