



Title	Children's Cooking Instructors
Location	Central Denver and mobile locations
Compensation	Part-time position @ \$12-\$15/hour depending on experience

Love the messy, magical combination of children and cooking? We are looking for Teachers for part-time positions leading cooking classes (including after-school programs, summer camps and weekend classes and parties) for children ages 2 to 12.

Key Responsibilities

- Preparing ingredients and kitchen or classrooms for class
- Teaching students about cooking skills, nutrition, and the science, math, environmental and social (including history and geography) contexts related to class recipes and ingredients
- Assisting children through class curriculum, including helping with cooking tasks and demonstrating cooking techniques
- Washing and sanitizing utensils and kitchen; storing all materials after class
- Record-keeping, including maintaining attendance logs and inventory lists (may require use of basic software programs)
- Work with Sticky Fingers Marketing staff to increase enrollment in classes

Qualifications

- 2+ years of experience teaching children. Formal teaching experience and training in education, childhood development or related field a plus
- Comfort with a range of cooking techniques. Formal culinary education or high level of comfort cooking for multiple people a plus.
- Bachelor's degree
- Hours and days vary throughout the year. Must have availability for 4-hour blocks of time during weekday mornings, afternoons and occasional weekends.
- Applicants must have their own vehicle and cell phone

Attributes

- Loves creating positive learning opportunities for groups of children, and possesses the creativity and energy to keep them excited and engaged for periods of 1-3 hours
- Ability to simplify complex concepts and present them in ways that children ages 2 – 12 can understand and remember
- Strong customer relations skills – communicates well with parents and adults
- Enjoys a fast-paced work environment in which in-the-moment creativity and problem-solving abilities are required
- Ability to take initiative and accomplish tasks without direct supervision

- Ability to work collaboratively with co-teachers and management
- Driven to participate actively in an entrepreneurial environment

Training Requirements

New hires will complete a 3-month training period during which (s)he will participate in on-the-job training with current Sticky Fingers Cooking teachers and successfully complete food safety training.

Hiring Process

Qualified candidates should send resume to careers@stickyfingerscooking.com. Resumes will be reviewed and top candidates invited to complete an application. Final hiring decisions will be made following in-person interviews, reference reviews, and background checks.

About Sticky Fingers Cooking

Our mission is to empower families to cook and eat healthy meals together. We offer classes and camps that cultivate culinary curiosity in children ages 2-12, and provide a growing range of resources for families seeking together time in the kitchen. To learn more, visit www.stickyfingerscooking.com.