



220 N Church St.
Greensboro, NC 27410
mbcmuseum.com
336.574.2898

Edible Schoolyard Culinary Educator

Opened to the public in 2010, The Edible Schoolyard (ESY) at the Miriam P. Brenner Children's Museum includes a half-acre urban, teaching garden and kitchen classroom. We offer hands-on experiences that focus on fresh, seasonal food, wellness, and outdoor play. Using a seed-to-table philosophy, kids and families learn about the systems through which food is grown, harvested, prepared, and shared as a meal. By giving kids a greater knowledge of and connection to what they eat, we inspire them to make better choices for their health and the health of their communities.

This position is ideal for someone experienced in teaching garden-to-table culinary lessons and is committed to nurturing children and the community through food education and playful learning.

Position Description

The Edible Schoolyard is seeking a year-round team member to run garden-based cooking classes for children, families, and adults at The Miriam P. Brenner Children's Museum.

Schedule and Hours:

25 - 40 hours per week varying by season. Days and times may change with class schedule. Evening and weekend availability required.

Reports to: COO

Position Status: Non-exempt

Pay: \$18.50 per hour - \$25 per hour

Roles and Responsibilities

- Independently plan and lead cooking classes for children and adults, averaging 3 - 4 classes per week
- Design and lead day-camps for children ages 4 -14yrs, June - August
- Mentor and train MBCM staff, interns, and volunteers to be involved with kitchen programming and activities
- Work with Museum Sales and Marketing team to promote classes and activities
- Cultivate relationships with community and corporate partners to add value to kitchen programming
- Manage budgets for grants, sponsorships pertaining to kitchen curriculum or as assigned
- Maintain the kitchen classroom and pantry areas to ensure the facility is clean, safe, and welcoming



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Qualifications & Physical Requirements

- Sincere appreciation for our work in food literacy and personal commitment to local food and the seed-to-table philosophy
- Bachelor's degree in a related field or commensurate training or experience in culinary education and/or instruction
- Experience teaching group cooking classes to children and adults
- Experience working in a diverse community setting
- Bilingual preferred
- Gardening experience preferred
- Ability to communicate with all children and their caregivers from a place of openness and respect
- Experience working in a formal or informal learning setting with groups of children.
- Ability to stand, stoop, reach and bend; mobility of arms to reach, dexterity of hands to grasp and manipulate large and small objects
- Ability to read small print
- Ability to walk and stand for long periods of time
- Ability to regularly lift more than 30lbs
- Ability to work outdoors in varying weather conditions
- Ability to arrive to multiple job locations at a routine time

The Miriam P. Brenner Children's Museum provides equal employment opportunities to all employees and applicants for employment without regard to race, color, religion, genetic information, sexual orientation, marital status or status as a Vietnam era or special disabled veteran, sex, including pregnancy, national origin, age (for those 40 years of age or over) or disability. Decisions on employment will be based so as to further the principles of Equal Employment Opportunity. This nondiscrimination policy applies to all terms and conditions of employment, including but not limited to, hiring, placement, promotion, assignment, termination, layoff, recall, and transfer, leaves of absence, compensation, and training.

To Apply: *This position is open until filled. Please email your letter of interest, resume, and 2 professional references to sashton@mbcmuseum.com.*