

Job Opportunity Nutrition Specialist

(1 Position Available)

1. Nutrition Specialist

At Ashlar, we believe that all children deserve to be treated with respect, to live happy and fulfilling lives, and to be encouraged in the pursuit of their purpose. Our team is made up of incredible nurturers and educators who build curriculum and facilitate holistic learning across the 7 intelligences (social, emotional, artistic, creative, physical, spiritual and academic), providing ample time spent out in nature rain or shine. We are looking for an individual to contribute to our community by providing the nutrition plan and implementing our garden-based curriculum for all of our farm, forest, and nature-based academic programs, and leading the lunch program in person at our farm location during program days (Mondays, Wednesdays, Thursdays, and Fridays).

Job Title: Nutrition Specialist

We're looking for a nature-loving, driven, and inspired individual who values diversity and is committed to inclusion; would enjoy creating and implementing a healthy nutrition plan for all of our programs, while simultaneously contributing to the team in ways that support overall organizational construction; and has the ability to nurture holistic growth and guide development in all developmental areas according to each child's level of skill and readiness, while understanding the importance, and finding the balance of, letting the children lead in their own learning. We are looking for 1 individual to lead our NoonTides lunch program at Bee & Thistle Farm on program days, and provide nutritional planning and support to all of our programs which provide morning and afternoon snacks each day.

- Location: Bee & Thistle Farm in Enumclaw
 - Some hours may be completed remotely
- Typical weekly work schedule: 11am-2pm Monday, Wednesday, Thursday & Friday, for the duration of the school year
 - Some of these hours may be flexible each week
 - Additional hours for meetings, trainings, etc. may be required
 - Position is expected to be held for the duration of the school year, through May of 2023. Mentors engage in relationship-based discipline and learning, and thus commitment through May is vital to the quality of our programs.
- Ideal start date: November 1 for in-person training working alongside our Interim Nutrition Specialist, taking on the position independently by December 1, 2023.
- Salary: This is a non-exempt, hourly position. Starting pay rate is \$20 an hour depending on experience.

Required qualifications:

- 1+ years of experience with children ages 3-12
- 3+ years of experience in classroom or group management
- Knowledgeable about nutrition, with culinary and organizational skills necessary to design menus, prepare food items, contribute to managing kitchen inventory and adhering to food safety procedures, while providing instruction to Mentors, and supporting the continual development and implementation of a garden-to-table curriculum.
- Passionate about holistic (whole-child) education, i.e. comfortable with use of mutual-respect and non-punitive discipline while guiding growth and development in all areas of intelligence: academic, social, emotional, physical, artistic, creative, and spiritual.
- View diversity as an asset, committed to inclusion.
- Appreciation for nature with a desire for nature-based education.
- Ability to work both independently and on a team.
- Highly dependable.

Preferred qualifications:

- Degree in Education, Human Development, or related field; or Degree in Nutrition, Agriculture, Ecology, or related field, with teaching experience
- Demonstrated experience in outdoor settings; ability to encourage ecological or agricultural literacy and have some knowledge of outdoor risk and safety. Comfortable spending time outdoors with children, rain or shine
- Experience with gardening, including growing herbs and vegetables in the Pacific Northwest
- Demonstrated experience and/or knowledge of working with neurodivergent learners and children with developmental differences

Duties:

- Work within the guidelines provided by the Director and the Interim Nutrition Specialist to create and implement a garden-to-table nutrition curriculum for each program, including a weekly menu to share with staff and families, as well as a food learning guide, which explores seasonal harvest ingredients, and simple step-by-step instructions for each program to follow, inviting children to participate in the preparation of their snacks and lunches on a regular basis.
- Keep inventory of kitchen supplies and ingredients, placing purchase requests for ingredients and supplies for weekly menu items, and as otherwise needed.
- Manage distribution of organized supplies so that each program is able to prepare snacks and meals as instructed.
- Utilize the cooking class style kitchen to prepare ingredients according to program needs: some will require all food be prepared ahead of time, others will need ingredients and recipes divided into smaller tasks for the children to easily complete.

- Track allergies and dietary needs or food preferences for each child, adapting the menu to serve all children adequately.
- Contribute a short paragraph monthly to the family newsletters, regarding the garden-to-table nutrition and culinary experiences engaged in over the previous month.
- Prep and clean-up before and after lunch program activities, as needed.
- Communicate with parents and caregivers through email, in-person meetings, and phone calls when requested.

The Ashlar Way celebrates diversity and seeks to build an inclusive community. Ashlar is an equal opportunity employer and does not discriminate on the basis of sex, gender identity, sexual orientation, religion, race, color, physical or developmental ability or ethnic origin in the hiring of its personnel.

<u>To Apply:</u> To apply, please send a cover letter or video detailing your interest and qualifications for this position, a resume, and a list of 3 references to info.ashlar@gmail.com.

DEADLINE: Applications are due no later than October 15, 2023 at midnight.

In your email or cover letter, please list any and all positions you are interested in. Multiple positions may be combined to increase hours.