



Job Opportunity

Nutrition Specialist & Support Mentor

(1 Position Available with 2 Roles Included)

1. Nutrition Specialist
2. Support Mentor for Ages 3-10

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 a garden-based curriculum for all of our farm, forest, and nature-based academic programs, with the ability and willingness to step in to support our programs as a Mentor, as needed.

Job Title: Nutrition Specialist (& Support Mentor)

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 oldest age cohort for 30 minutes each morning, Wednesday thru Friday, at Bee & Thistle Farm in Enumclaw, followed by planning and prep hours in our cooking-class kitchen at the same location.**

- Reports to: Director Chondra Norman
- The typical work schedule will be 11:30-1:30 Monday-Tuesday and 8:45-1:30 Wednesday-Friday
- Ideal start date: Immediate opening available
- 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 7-10
- 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 overall 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.
- Demonstrated experience and/or knowledge of working with neurodivergent learners and children with developmental differences

Duties:

- Work with the Director 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, ordering 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.
- Work with the Master Mentors in FarmTime Friendships to implement the center-approved, nature-based curriculum during the first 30 minutes before the Master Mentor for the oldest cohort arrives.
- Support the program's curriculum during that 30 minutes according to Master Mentor's instructions, using hands-on learning activities and allowing child-lead exploratory learning, providing skills-based opportunities individualized to each child's learning style and adapted to each child's abilities, supporting growth.
- Work as a team with the other Mentors, caring for a group of 18 children total for the first 30 minutes.

- 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 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.

To Apply: 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 December 9, 2022 at midnight.

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