



About Wellness in the Schools

Wellness in the Schools (WITS) is a national nonprofit that teaches kids healthy habits to learn and live better. We partner with school districts to provide nutrition and fitness education, healthy scratch-cooked meals, and active recess periods. Our approach improves student outcomes and drives systemic, long-term change.

About Chefs in the Schools

Chefs in the Schools, an initiative of WITS, was developed in partnership with local chefs and the New York City (NYC) Department of Education (DOE) Office of Food and Nutrition Services, to expand the lunch menu of the largest school district in the country. The groundbreaking partnership will develop scratch-cooked, plant-based, and culturally relevant recipes in partnership with a newly formed Chef Council and the NYC Department of Education Office of Food and Nutrition Services (OFNS). The Council, chaired by Rachael Ray, includes celebrated chefs, culinary industry professionals, and food activists. The new recipes will be taste-tested in schools across all five boroughs during the 2022–23 school year.

The Chefs in the Schools initiative is based on three core principles: 1) that school lunch is scratch-cooked, using fresh, whole ingredients to prepare meals that capture original flavors and provide maximum nutrition; 2) that meals are plant-based (not excluding other foods in moderation), which will support a plant-forward future; and 3) that the meals are culturally relevant, representing the diverse cultures of the 1.1 million NYC public school children.

After a year of taste-testing and refining the recipes with OFNS, WITS will hire 100 WITS Chefs to train NYC school cooks on techniques to prepare the meals.

WITS Chefs in the Schools Job Description

After a 17-year partnership with the city of NY and the NYCDOE, WITS has been asked to expand into all New York City public schools. As part of this initiative WITS will onboard a cohort of chefs to work in public school kitchens across the five boroughs, launching a new menu of recipes that are scratch-cooked, plant-based, and culturally relevant.

Qualifications:

- Culinary school graduate or equivalent in experience.
- Deadline and detail focused.
- Strong interpersonal skills (necessary for working cooperatively with school cooks, school personnel, parents, and other partnering organizations).

- Excellent organizational and communication skills.
- Strong leadership and management skills.
- Ability to work well with children and parents.
- Passion for the WITS mission.

Responsibilities (may include, but are not limited to):

- Train school kitchen staff on new menu items on a daily basis.
- Support evaluation of the program.
- Engage with regional and national offices.
- Perform other duties as assigned.

Details:

- Part-time, hourly role (25 hours/week), based on the school year calendar.
- Start date: August, 2023, 5 hours per day M-F (8am - 1pm). Weekends, holidays and summers off.
- Reports to a WITS Program Manager.
- Hire is contingent upon: Cleared background/fingerprint check through Department of Education.
- Requires lifting up to 50 pounds.
- Requires standing for 5 hours per day.
- Must handle all types of food and ingredients.
- The hourly rate for this position is \$32 per hour.
- Transportation allowance \$127 monthly.

All interested candidates should send a resume and cover letter to:
recruitment@wellnessintheschools.org

WITS provides equal employment opportunities (EEO) to all employees and applicants for employment without regard to race, color, religion, sex, gender, national origin, age, disability or genetics. In addition to federal law requirements, WITS complies with applicable state and local laws governing nondiscrimination in employment in every location in which it operates.