

## Expression of Interest

### Stephanie Alexander Kitchen and Garden Program Kitchen Specialist (0.6FTE) Start Date – ASAP Bondi Public School

Expressions of interest are invited from suitably qualified applicants to fill the position of Kitchen Specialist, as part of the Stephanie Alexander Kitchen and Garden Program.

#### School Context:

Set on a spacious and historical site, Bondi Public is a school of 520 students who engage with quality and innovative learning programs. Our dedicated and enthusiastic staff demonstrate a wide range of expertise, with high expectations underpinning strong academic achievement. Achievements in Literacy and Numeracy are excellent and are supported by additional programs including STEAM and Creative Arts. Wellbeing practices are at the forefront and our Learning Support team is highly active - we believe it is of utmost importance to create a happy, positive and inclusive environment where students feel safe and valued.

Our school integrates the Stephanie Alexander Kitchen Garden Program across all curriculum areas and highly values the messages around fresh produce and healthy eating that the program teaches. Philosophy for Children is embedded K-6 and has a dedicated philosophy teacher. The school focuses on embedding quality teaching with a strong focus on literacy, numeracy and Formative Assessment. Students are supported through High Potential and Gifted Education practices as well as intervention programs such as MiniLit. Our implementation of the Positive Behaviour for Learning framework, ensures students understand their own responsibility in being active and engaged learners, as well as global citizens who positively contribute to a dynamic society.

#### Role Description

The Kitchen Specialist has overall responsibility for planning and maintaining the kitchen. With the help of the Garden Specialist who will manage the harvesting of the food with the children, they will then then conduct cooking classes with the seasonal produce.

- Plan weekly kitchen classes, ensuring they are applicable to all participating age groups.
- Facilitate kitchen classes with the aid of the classroom teacher and volunteers to support student engagement
- Collaborate with teachers and students to incorporate student voice and agency to maximise student engagement.
- Assist with documentation of the project by recording comments on classes collecting worksheets, class surveys, photographic documentation, weekly records etc.
- Coordinate and support kitchen volunteers, compile and update volunteer information, help coordinate volunteer events, advertise for volunteers and respond to interest from potential volunteers.
- Liaise with the wider community and nurture relationships with those donating goods to the kitchen and garden.
- Plan the weekly menu, incorporating seasonal garden produce, and reinforce key techniques.

- Pre-prepare elements of the menu if necessary.
- Gather or prepare recipes in a format suitable for children to understand and arrange copies for all classes.
- Shop for extra ingredients within budget guidelines.
- Maintain dry-food stores and monitor equipment needs.
- Be resourceful about obtaining resources needed for the kitchen and receive donations where possible.
- Raise funds for the project by helping coordinate the sale of homemade dishes and preserves at the school fundraisers.
- Consult with the Assistant Principal regarding timetabling of classes

### **Who May Apply**

Individuals with the aptitude, experience and/or qualifications to fulfil the specific requirements of the position.

### **Selection criteria**

- Ability to work in partnership with teachers to plan weekly kitchen classes, incorporating links from the Kitchen and Garden program to Literacy, Numeracy and the NSW Curriculum.
- Enthusiastic and passionate cook/chef, with sound knowledge of food handling, health and hygiene processes, cooking techniques, sustainability and cooking meals based on seasonal produce.
- Coordinate volunteers to support the kitchen program and raise funds through a variety of means to ensure the sustainability of the program.
- Proven ability to work collaboratively with all members of the school community.

An expression of interest addressing the criteria, of no more than 2 A4 pages in length should be submitted to Natalia Greguric, Principal by email to [Natalia.Greguric@det.nsw.edu.au](mailto:Natalia.Greguric@det.nsw.edu.au) by Friday 23rd June.

Applicants are requested to include the names of two referees, one of the referees listed must be the applicant's current principal or supervisor for non-school-based staff. Expressions of interest must not exceed 2 A4 pages.

For further information contact Natalia Greguric on 9130 6998 or [Natalia.Greguric@det.nsw.edu.au](mailto:Natalia.Greguric@det.nsw.edu.au)