Kupu Culinary Member

POSITION DESCRIPTION

Kupu is a 501(c)(3) nonprofit organization which aims to empower youth to serve their communities through character building, service learning, and environmental stewardship. Kupu aims to train and equip young adults in Hawaii and throughout the Pacific Rim with work skills, life skills, and knowledge to help them become successful as individuals and as part of the greater community. Kupu’s mission is to empower youth to serve their communities through character-building, service-learning, and environmental stewardship opportunities that encourage integrity (pono) with God, self and others.

Kupu Culinary Program

Kupu has embarked on a social venture currently referred to as the “Kupu Culinary” initiative. The Culinary Program’s mission is to empower young adults aged 16-24 to cook healthy and delicious meals for themselves and nourish the lives of their families and communities through food and service learning.

Position Duties

This is a four week-long, part-time introductory training opportunity from April 29, 2019 to May 24, 2019 (Mondays, Tuesdays, Thursdays, Fridays from 9am-3pm), that includes, but is not limited to:

● Guest Speakers/Field trips to visit vendors and culinary industry professionals and learn about their specialty/expertise;
● Hands-on training with kitchen tools and equipment;
● Experiential learning opportunities with catering events;
● Participate in discussions and any assignments, such as reflections, evaluations/feedback.

Position Requirements

To be considered, applicants must meet the following minimum requirements:

● Have reliable transportation to and from the Program Site (Ho’okupu Center, 1125 Ala Moana Blvd);
● Able to commit to schedule, which may include early mornings and weekends
● Mentally and physically able to complete all aspects of the program; able to stand on feet for long periods
● Demonstrate strong communication and teamwork skills, maturity, and a positive attitude
● Willing to learn, take direction, adapt as necessary, and practice customer service skills
● Serve as a positive representative of the Kupu Culinary Program
● Able to react quickly and sensibly in possible stressful situations
● Wear closed-toe shoes, socks and long pants (shirts will be provided)
● Have hair pulled back, if have long hair (all will be expected to wear hat provided)

Benefits

● Work closely with world-renowned professional Chef Instructor
● Behind-the-scenes exposure to culinary professionals, food vendors and education programs, which could lead to future training or job opportunities
● Ability to taste and prepare recipes
● $500 Award upon successful completion of program
● ServSafe Certification

To Apply/Questions: For application or more info: email culinary@kupuhawaii.org