



Slow Food is a global, grassroots organization founded in Italy in 1989 to counter the rise of fast food and the disappearance of local food cultures. Today, it is present in over 160 countries, with about 100 chapters in the United States. Through programs, education, advocacy and events, Slow Food inspires individuals and communities to change the world through food that is good, clean and fair for all.

Slow Food Denver is one of the many local chapters that carry out the work of Slow Food in their communities. Seeking dramatic and lasting change in the local food system, Slow Food Denver reconnects the Front Range communities with the people, traditions, plants, animals, fertile soils and waters that produce our food. We believe that our everyday choices, starting with what we eat and feed others, can contribute to a better future for the generations to come.

We are a small, dynamic and passionate Slow Food office that has grown significantly over the past 10 years. In addition to our successful local programming, Slow Food Denver has led three major national initiatives including Slow Food USA's National School Garden program, the Slow Meat conference and Slow Food's flagship festival in the US -- Slow Food Nations.

Slow Food is an equal opportunity employer. We strive to reflect the diverse community that works toward and cares about a healthy food system. Applicants who contribute to this diversity are strongly encouraged to apply.



## **Seed to Plate Cooking Instructor**

***Job Title: Class Instructor (Part-time contract position)***

***Start Date: Fall 2026***

***Location(s): Denver Metro Area (mainly SW and NE)***

***Reports to: Youth Education Coordinator, Youth Education Manager***

***Pay: \$75-\$95 per class***

### **Program Description:**

This is a weekly cooking and gardening program for Denver and the surrounding areas. Classes are held at schools in Denver, Jeffco, and Aurora.

Our goal is to provide an interactive learning environment transforming children from passive food consumers to creators, and in doing so increase their health awareness. This learner-driven approach inspires children to develop healthy, lifelong eating habits by making the connection between where food comes from and how it is prepared. Children discover their own taste preferences, learn to create dishes they enjoy and derive self-esteem and pride as they watch their plants grow. Participation in the entire seed to table experience results in a more intimate relationship with food.

### **Responsibilities:**

- Deliver 60-75 minute weekly cooking and gardening classes to elementary & middle school students. Classes are held both during and after school (usually Monday-Thursday, 2-6pm). Must commit to teaching at least 3 classes per week.
- Utilize the Slow Food Denver seasonal curriculum to scaffold and build skills.
- Grocery shop for each class (reimbursement for all food costs are provided).
- Work with the Youth Education Coordinator to order necessary materials.
- Connect with school garden leaders to coordinate garden planting and harvesting.

### **Qualifications:**

- Commitment to and enthusiasm for the Slow Food mission
- Previous teaching experience and/or working with children
- Experience in cooking and gardening
- Creativity, willingness to take initiative, and ability to work independently
- Strong organizational skills, including attention to detail and follow-through
- Budgeting experience
- Bilingual (strongly preferred)
- Must pass a fingerprint background check
- Must have auto insurance and reliable transportation

Please send cover letter and resume to Nikki Knaddison, Youth Education Coordinator at [nikki@slowfooddenver.org](mailto:nikki@slowfooddenver.org).