

COASTAL FOODSHED

Community Chef Job Description

About Us

Coastal Foodshed (CFS) is a nonprofit food hub based in New Bedford, MA. Our mission is to strengthen the local food system by making it easier for farmers and food producers to sell their products and for the community to access healthy, affordable, local food, especially in underserved households.

We work with over 70 farmers and local food producers to source and distribute regionally grown food across the Southcoast of Massachusetts. Through both retail and wholesale channels, we supply food to individuals, schools, farms, and food pantries. We also have a cooking education program called Learn to Love Local that brings engaging cooking demonstrations to our markets and partner sites across the region.

Position Summary

Coastal Foodshed is seeking a Community Chef for our Learn to Love Local program to lead fun, approachable cooking demonstrations at community food distributions throughout the Southcoast region. This is a part-time, flexible position ideal for someone who enjoys cooking, teaching, and connecting with diverse communities.

The Community Chef will prepare simple recipes featuring seasonal local ingredients and lead interactive demonstrations that help participants feel confident cooking fresh foods at home. Hours will vary week to week depending on the distribution schedule, so flexibility is important. The position is expected to average approximately 5–10 hours per week.

Responsibilities

- Lead 1–3 cooking demonstrations per week at community distribution sites
- Prepare recipes and ingredients in advance at Coastal Foodshed food hub
- Set up and break down demonstration stations at each site
- Engage participants in a welcoming, educational, and culturally responsive manner
- Share simple cooking techniques, recipe ideas, and food storage tips
- Maintain cleanliness and food safety standards during prep and demonstrations
- Transport demonstration materials and ingredients between sites as needed

Schedule & Time Commitment

- Cooking demonstrations are 1 hour and take place Wednesdays, Thursdays, and Fridays between the hours 9:00 AM–5:00 PM
- Time allotted for set-up/break-down for each demonstration is usually 30 minutes, but can vary depending on the distribution site

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- Community Chefs typically lead 1–3 demonstrations per week depending on the monthly schedule
- Weekly prep generally takes place on Tuesdays at the food hub and shouldn't exceed 2 hours
- Some weeks may have no demos scheduled
- Flexibility is important, as hours vary week to week

Qualifications

- Experience cooking in a professional, educational, or community setting preferred
- Strong communication and interpersonal skills
- Comfortable speaking in front of groups and engaging participants of all ages
- Passion for local food, nutrition, and community health
- Ability to work independently and adapt to changing schedules
- Reliable transportation and willingness to travel throughout the Southcoast region
- Food safety certification preferred but not required

Wage & Benefits

- Part-time hourly position: \$20–\$22/hour, based on experience
- Benefits available after a 90-day review period, including:
 - Paid Time Off (PTO)
 - Employee food stipend and discounts
 - Retirement benefits available after one year of employment

How to Apply

Please send an email to localfood@coastalfoodshed.org describing your interest in this position, along with your resume, with the subject line: “Community Chef Position.”

Applications will be accepted until the position is filled.

Coastal Foodshed is committed to building a diverse, equitable, and inclusive workplace. We strongly encourage applications from people of all backgrounds, including women, people of color, LGBTQ+ individuals, people with disabilities, immigrants, and veterans. We are an equal opportunity employer and do not discriminate based on any protected characteristic under applicable law.