

Title	Community Leader – Save, Preserve and Serve (Volunteer Position with Honorarium)
Position Type	Volunteer (20 hours)
Posting Date	2020/10/08
Expiry Date	2020/10/16
Posting Type	External
Short Description	<p>Access Alliance Multicultural Health and Community Services (AAMHCS) is a Community Health Centre that aims to provide services and addresses system inequities to improve health outcomes for the most vulnerable immigrants, refugees, and their communities. The Centre envisions a future in which Toronto’s diverse communities achieve health with dignity.</p> <p>Save, Preserve & Serve (SPS) is a new program aimed at reducing food waste by using a variety of preservation techniques to extend the shelf life of certain foods. Preservation techniques vary by culture and region, and this program hopes to capture that diversity. We are looking for Community Leaders, who reflect Access Alliance’s target populations, and who are food preservation experts, to share their knowledge and recipes with their local community, and the community at large.</p> <p>We are looking for 7-9 individuals who are interested in being trained as Community Leaders, who will be featured in an instructional video, lead a preservation workshop, attend a bulk preserving event, and fulfill the other responsibilities listed below.</p>
Detailed Description	<p>Responsibilities:</p> <ul style="list-style-type: none"> • Share a recipe you use to preserve food. It should be something that you have made many times before, and are comfortable instructing others on how to make • Participate in a Kitchen Safety and Participatory Facilitation training • Facilitate one Preservation Workshop, featuring your own recipe/technique • Appear in one instructional video, also featuring your own recipe/technique, that will be posted on YouTube and Instagram • Participate in 2 bulk preserving events • Assemble and distribute preservation kits to community members • Shop for food for each workshop and video • Retain and submit to the Staff Liaison receipts for food and supplies • Set up kitchen in preparation for the workshop • Assemble equipment and any additional resources for the workshop • Make sure the program starts and ends on time • Encourage discussion around the food being preserved and the preservation method • Engage in conflict management, as required • Attend a debrief after the workshop (in-person or over Zoom) <p>Skills:</p> <ul style="list-style-type: none"> • Experience in kitchen workshop facilitation • Reliability (come on time, attend all required sessions) • Ability to coordinate the workshop session • Excellent interpersonal and communication skills • Good organizational and planning skills • Enthusiasm about food preservation and limiting food waste • Willingness to learn and share experiences about food preservation and limiting food waste • Ability to shop for (and carry) food within the program budget • Commitment and flexibility <p>Requirements:</p> <ul style="list-style-type: none"> • Experienced in one or more preservation techniques (canning, pickling, fermenting, dehydrating, curing, etc) • Ability to attend all trainings, workshops and events listed below

**** Community Leader – Save, Preserve and Serve training dates:**

Applicants MUST be able to attend EVERY date in order to be a Community Leader:

Kitchen Safety & Participatory Facilitation Training - Monday, October 19, 2020 from 1 pm - 4:00 pm in person at APOJ or over Zoom

Bulk Food Event PT1 - Tuesday, November 24, 2020 from 1 pm - 4:00 pm in person at APOJ

Bulk Food Event PT2 - Friday, November 27, 2020 from 1 pm - 4:00 pm in person at APOJ

Training sessions will be held at our Jane Location and/or over Zoom

Access Point on Jane, 761 Jane St

TTC will be provided during the training sessions**

Community Leader – Save, Preserve and Serve:

Two sessions will be held at our APOD location, in the East: 3079 Danforth Avenue (Victoria Park & Danforth). The other five sessions will be held at our APOJ location in the West: 761 Jane Street. The sessions will run from the beginning of October to the end of November.

Hours: 20 hours total

Remuneration: Honorarium for participating in the SPS program (\$100 for instructional video, and \$250 for trainings, workshop, bulk preservation event, and preservation kit distribution)

Interview: Dates and place to be arranged with the Staff Liaison at each SPS program location

Start Date: ASAP

**Application
Method**

With "**Community Leader – Save, Preserve and Serve**" in the subject heading please send your resume and cover letter by October 16th 2020 at 5:00pm to:

by E-mail: jobs@accessalliance.ca

by Regular Mail: **Hiring Committee, " Community Leader- Save, Preserve and Serve "**

Access Alliance Multicultural Health and Community Services

340 College Street, Suite 500, Toronto, ON, M5T 3A9

No phone calls please.

We thank all applicants for their interest but only those selected for an interview will receive acknowledgement. Please note that a criminal background check (Vulnerable sector) will be conducted for this position.

We encourage applications from individuals who reflect the broad diversity of communities we work with, including those from racialized and LGBTQ communities.

In accordance with the Ontario Human Rights Code and the Accessibility for Ontarians with Disabilities Act, 2005, accommodation will be provided in all parts of the hiring process. Applicants need to make their needs known in advance.

Access Alliance encourages a scent-free environment. Employees, students, volunteers, and visitors are asked to refrain from wearing fragrances and other scented personal care products (i.e. perfumes, lotions, hairspray, etc.) while at the Centre.