

## **Herbal Medicine**

City Washington, DC

Details Project Manager, Kids' Safe and Healthful Foods Campaign - PEW Charitable Trust Requires an advanced degree in nutrition science, food policy or equivalent experience. See <https://jobs-pct.icims.com/jobs/2249/job>

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Posted 9/20/2010

## **Herbalists Wanted**

Seeking a Clinical Herbalist for a partnership to create a Hair Relaxing Solution

I am seeking a partnership with a soon-to-be graduate and/or current graduate in Herbal Medicine of the Tai Sophia Institute to create a hair relaxing solution for African American textured hair. Students and/or graduates with a working knowledge in Chinese and Southeast Asian herbs (e.g. herbs and spices of the Indian subcontinent) would be graciously beneficial. This is not a paid partnership, but the rewards are great if such a product is well created and becomes marketable which is the future intention. If you are interested in working with me to create this product and can be surely dedicated, then please contact me at (410) 916-6074 or via email at [natarsha@wainwrightspa.com](mailto:natarsha@wainwrightspa.com) by no later than June 11th, 2010. Natarsha Wainwright Spa Divine, LLC

updated 5/18/2010

## **Nutrition Educator**

Department: Partner Relations Supervisor: Manager of Partner Relations

Hourly/Salary: Salary

General Description:

DC Central Kitchen provides meals to youth and adult clients at about 100 social-service agencies. The nutrition educator will promote healthy eating by teaching classes and providing other resources to DCKK cooks, clients and staff members at partner agencies, and students in the Kitchen's Culinary Job Training class.

The nutrition educator will work closely with other DCKK staff members to develop and implement recommendations to improve the nutritional value of the 4,500 meals that the Kitchen distributes each day to clients in the DC Metro Area. She also will serve as a resource to staff members in other departments by working on select projects throughout the year that are aimed at increasing the

nutritional quality of food and educating staff, clients and community partners on the critical importance of a nutritious diet.

DC Central Kitchen makes nutrition a high priority, and is prepared to strengthen its commitment even more so. In recent years, the Kitchen has made big steps to cook with more nutritious ingredients (for instance, we are an industry leader in sourcing and serving fresh and local produce) and to provide its clients with more resources to make healthy choices (we have a library of nutrition lessons on file and teach more than 100 lessons each year). The nutrition educator will play a key role in strengthening and expanding already-existing programs and developing new ones.

Specific Responsibilities:

#### ASSIST DCCK TO CONTINUALLY IMPROVE THE NUTRITIONAL QUALITY OF MEALS

- Provide ongoing training to DCCK staff on nutrition principles and specific ways to improve nutritional quality of meals prepared.
- Provide suggestions for improvement to Kitchen and Procurement Departments, and conduct periodic audits of DCCK menus.
- Work with Procurement Department to research new ingredients and do cost-benefit analyses with the goal of providing more varied and nutritious meals and snacks for our clients.
- Help staff members navigate requirements of government reimbursement programs through which DCCK gets funding for the meals it provides to after-school programs, and brainstorm cost-effective and creative ways to adhere to these guidelines.
- Assist DCCK's Fresh Start Catering and contract-meal divisions in making menu choices that are nutritious, promote health and are cost-effective.
- Assist Fresh Start Catering in submitting RFPs for new meal contracts by providing information on nutritional content of proposed menu items related to dietary guidelines.

#### PROVIDE NUTRITION EDUCATION AND RESOURCES TO DCCK STAFF AND CJT STUDENTS

- Design and implement ways to educate and inform DCCK staff about nutritional news and information (e.g. staff workshops; posters; etc.).
- Teach weekly nutrition classes to DCCK's Culinary Job Training students.
- Hold weekly "office hours" to provide nutritional guidance to interested CJT students and staff.

#### PROVIDE NUTRITION EDUCATION AND RESOURCES TO CLIENTS AND STAFF AT DCCK PARTNER AGENCIES

- Teach 3-4 classes per week on nutrition, cooking and shopping on a budget for youth and adult clients at DCCK meal-partner agencies.

- Improve DCCK's nutrition curriculum by developing new lessons and strengthening current ones.
- Keep up-to-date on nutrition news, and develop new hand-outs and educational resources for clients and staff.
- Host twice-yearly "train the trainer" workshops where agency staff members learn best approaches for teaching clients important principles of nutrition.
- Hold one-on-one training sessions for staff members at meal-partner agencies.
- Work with Agency Relations Coordinator to provide information and resources regarding the nutritional quality of DCCK meals to staff and clients at partner agencies.
- Strengthen and teach DCCK's "Crock-Pot Workshops," where clients learn how to shop on a budget and develop recipes for slow-cookers.
- Record data on number of classes and students taught, conduct client evaluations and complete reports on these statistics.
- Work with agency coordinators to schedule lessons.

#### ADDITIONAL DUTIES

- Work on projects to provide periodic nutrition-related assistance to other DCCK departments as directed by Partner Relations Manager.
- Attend Partner Relations Department meetings.
- Supervise one to two interns periodically throughout the year.

#### Qualifications Needed:

- Bachelor's or master's degree in nutrition, nutrition education or related field required. Certification as registered dietician strongly preferred.
- Experience teaching classes and leading workshops.
- Ability to communicate and clearly articulate nutrition principles to a broad spectrum of age groups, educational levels, economic backgrounds and cultures.
- Strong listening skills and ability to incorporate needs and questions raised into teaching curriculum.
- Flexibility, team-work skills and the ability to keep a positive attitude while working in a fast-paced environment.
- Ability to do high quality work and meet deadlines while juggling multiple assignments.

- Desire to work with low-income populations.
- Strong research and writing skills.
- Project management skills.
- Proficiency in Microsoft Office applications.
- Desire to be part of a large non-profit organization that “combats hunger and creates opportunity.”

To Apply:

Please email resume, cover letter, and salary requirements to [hr@dccentralkitchen.org](mailto:hr@dccentralkitchen.org).

Cover letter must address the following questions: why are you interested in this position at DC Central Kitchen, and how do you think your experience will be beneficial to our organization and mission? Applicants who do not send all of the requirements will not be considered.

Anya Blakeley, M.A., CPCC

[www.transformationalcoaching.org](http://www.transformationalcoaching.org)

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