

Education Coordinator

Part Time Position, 20-28 hrs per week

Flexible availability; including nights and weekends required

The ideal candidate would possess the following qualifications:

- Love of food, cooking, and recipes.
- Knowledge of natural, organic, and local foods.
- Ability to actively demonstrate cooking and food prep techniques while speaking.
- Knowledge of food safety regulations. ServSafe certification preferred.
- Familiarity with, and ability to cook, food according to specialty diets-for example, vegan, gluten-free.
- Ability to create programs appropriate for all ages, organizations, and income levels.
- Ability to develop and maintain favorable relations with staff, owners, local suppliers, board and media.
- Excellent communication skills; good listener; gives clear instructions; ability to present information in a professional manner to small or large groups.
- Ability to lead store tours and handle impromptu questions.
- Desire to work with people of all ages.
- Flexible availability; including nights and weekends.
- Demonstrated ability to meet goals.
- Ability to handle multiple demands, simultaneously and prioritize tasks.
- Familiarity with Microsoft Office and desktop publishing.
- Excellent organizational skills, self-directed and self-motivated.
- An energetic, positive, and charismatic personality is required.
- Demonstrated writing and editing skills.
- Ability to work within a budget.
- Enthusiasm to learn new and current technologies that could improve programming.
- Familiarity and strong interest in food politics, environmental, and health issues.
- Experience working with volunteers preferred.
- Familiarity with Cooperative Principles preferred.

**Job description available at the Customer Service Desk and at www.marquettefood.coop.
Submit an application, resume, and cover letter to our Customer Service desk or email to hr@marquettefood.coop by Thursday, Feb. 16th, 2017.**