



COOKING DEMONSTRATOR FOR 5 HEALTHY TOWNS FARMERS MARKETS

The 5 Healthy Town Farmers Markets are looking for an enthusiastic local food lover to conduct cooking demonstrations at the markets of Chelsea, Grass Lake, Manchester and Dexter. Demonstrations will take place over the course of 4 months, June, July, August and September, with a different recipe each month featuring seasonal ingredients. The demonstrator will be responsible for a total of 6 events per month (some markets run twice weekly), for 4 hours each, during market hours. The recipes should show customers how delicious food can be prepared using items that local vendors have to offer at the market. All food will be prepared on site. Because of food safety regulations, we are unable to serve the food prepared on site, so focus will be on the cooking technique and sharing of recipes.

Markets will provide:

- Space for demonstration
- 1 table and chairs
- 2 burner cook top
- Electricity
- Printing of flyers, customer surveys and recipes (designed by demonstrator)
- Food (as requested by the demonstrator)
- Advertisement
- Trash can
- Sink or bucket with water for washing

Demonstrator will provide:

- Recipes (1 per month for all 6 markets)
- Customer survey to measure impact of event
- Materials for preparing demo like knives, cutting board, pots and pans, etc
- Send recipes to market managers at the beginning of the month so the markets can advertise
- Must have own transportation

The demonstrator will attend each market once per month, based on the market schedules below. Schedule can be arranged ahead of time with the managers.	
Chelsea	Saturdays 8-12, Wednesdays 2-6 222 S. Main St, Chelsea MI
Dexter	Saturdays 8-1, Tuesdays 2-6 3233 Alpine St, Dexter MI
Grass Lake	1st and 3rd Wednesdays 5-8 Whistle Stop Park in downtown Grass Lake MI
Manchester	Thursdays 4-7 Chi-Bro Park, 209 Ann Arbor St (M-52), Manchester MI





APPLICATION FORM

NAME:

EMAIL:

PHONE:

ADDRESS:

Briefly describe the recipes you might feature:

June

July

August

September

What is your previous experience with teaching cooking techniques?

Are you Serve Safe certified?

What is your relationship with local food or the farmers markets?

Are there any materials, other than those listed, that you would need from the markets?

Is there anything else you'd like us to know about you?

COMPENSATION

This is a contract position. Compensation based on experience.

Please email applications to coordinator@chelseafarmersmkt.org or mail to PO box 332, Chelsea MI 48118. We are accepting applications through May 1.