

Cooking Matters Host Site Commitments



Cooking Matters collaborates with strong community partners in order to deliver highly effective food skills education in the community. Successful programming can only be achieved when there is a mutual commitment between the Cooking Matters program and our partner organizations. This commitment involves understanding and allocating the appropriate resources to ensure successful programming for the intended audience.

In order to foster a successful partnership, we ask organizations for the following commitments:

1. Understands the responsibilities of the partnership and what Cooking Matters provides as a service.
2. Allocates adequate staff resources to oversee the recruitment, coordination and implementation of the class.
3. Staff resources assist volunteer chef instructor.
4. Staff resources must be present at all times.
5. Lead staff resource provides direction to any other staff resources (not responsibility of volunteers).
6. Assists in recruiting the intended audience and clearly communicates the participant expectations.
7. Ensures that the dates and times of class do not coincide or interfere with partner programming.
8. Provides a clean, usable kitchen with a sink (with hot water), working stove, oven, dishwasher, adequate refrigeration, counter space for food prep and instruction.
9. Makes available a working fire extinguisher and first aid kit.
10. Ensures the meeting space and kitchen are accessible at least 1 hour prior to and at the end of each class.
11. Securely stores any borrowed cooking equipment during the 6-week time period, and returns it promptly upon class completion.