

## **Breakfast Buddies Lead Strathcona Community Centre Association (SCCA)**

### **Program Description**

The Breakfast Buddies Lead at the Strathcona Community Centre Association (SCCA) is responsible for the development, coordination, and facilitation of the Breakfast Buddies culinary youth leadership program for Grade 6 & 7 students. This position also prepares and serves breakfast every school day alongside the Breakfast Lead. This role empowers youth to take an active role in the daily Breakfast Program for Strathcona Elementary. The Breakfast Buddies program runs for 28 weeks of the school year, with youth participating for 1.5 hours per day during their lunch break. The program focuses on hands-on kitchen learning, food safety, leadership development, and practical cooking skills. Youth support the Breakfast Program by preparing menu items for the following day, gaining real-world experience in teamwork, responsibility, and large-scale food preparation. The Breakfast Program follows a grab-and-go model and serves delicious homemade foods such as muffins, breakfast wraps, pancakes, grilled cheese, and fresh fruit. Through their participation, youth develop confidence and culinary skills while contributing to a program that promotes the health and well-being of their school community.

### **Key Responsibilities**

#### **Breakfast Buddies Program (70%)**

- Develop, coordinate, and facilitate all Breakfast Buddies activities, including:
  - Annual student presentation, cohort organization, and program delivery
  - Creating recipe binders, kitchen agreements, and educational materials
- Foster a supportive mentorship environment for Grade 6 & 7 youth
- Plan light lunches, order food, and prepare ingredients as needed
- Organize and facilitate training sessions (e.g., knife skills, canning, or other youth-identified skills)
- Support youth in planning a final cohort project where participants design a menu and share a meal together
- Ensure all food safety policies and procedures are followed
- Build and maintain positive relationships with VSB staff, partners, and donors
- Prepare program evaluations and a brief year-end report
- Support the daily delivery of the Breakfast Program

#### **Breakfast Program Support (30%)**

- Support the Breakfast Lead with daily breakfast service including set-up and clean up.
- Co-create nutritious breakfasts
- Support and supervise student and adult volunteers
- Support the weekly Friday volunteer lunch
- During winter and spring breaks, prepare breakfasts and lunches for day camp youth (15–20 per day)

## Skills & Qualifications

- Strong youth mentorship and relationship building skills
- Ability to set clear expectations and boundaries while remaining supportive and encouraging
- Ability to teach basic cooking and kitchen skills to youth aged 11-13
- Minimum 2 years of experience creating and facilitating programs in a non-profit or community setting
- Experience working in a commercial or community kitchen
- Strong facilitation, communication, and organizational skills
- Ability to work independently and collaboratively
- Experience working with diverse communities using an equity-focused, anti-oppression lens
- Understanding of food insecurity and social determinants of health
- Strong cross-cultural communication skills
- Proficiency in basic word processing and spreadsheets
- FoodSafe Level 1 (or higher) and basic first aid required

**Closing Date:** Sunday, January 25<sup>th</sup>, 2026

**Start Date:** ASAP

## Hours & Schedule

- **School Year:** Up to 32 hours per week
- **Regular Schedule:** Monday–Thursday, 7:00am–1:30pm; Friday 7:00am-2:00pm
- **Winter & Spring Breaks:**
  - Supports preparation of breakfasts and lunches for day camp youth (15–20 participants per day)
  - **Break Schedule:** 8:30am–2:30pm
- **Summer Layoff**

**Compensation:** \$25.62 + 4% in lieu of vacation. Includes benefits package and sick leave

**Job terms:** Permanent; Full time

Please send your cover letter and resume by email with the subject line “Breakfast Buddies Lead” to:

Amy Weeks  
Food Security Manager  
Email [amy.weeks@vancouver.ca](mailto:amy.weeks@vancouver.ca)

In your cover letter and resume, please explain why you are interested in this position and highlight your experience working with youth, fostering leadership, and supporting skill development.