MISSION
Enriching lives through plants and nature.

VISION
San Antonio Botanical Garden is a world-class garden recognized for outstanding horticulture displays, botanical diversity, education, conservation, and experiences that connect people to the natural world. The Garden embraces the sense of place that makes San Antonio unique.

VALUES
Conservation, Education, Inclusion, Innovation and Stewardship.

ABOUT THE SAN ANTONIO BOTANICAL GARDEN
Established in 1980, the San Antonio Botanical Garden has inspired people to connect with the plant world and understand the importance of plants in our lives. Recognized nationally for commitment to outstanding displays, botanical diversity, education, environmental stewardship, and experiences that connect people to the natural world, the Botanical Garden is a top San Antonio attraction that serves as a museum of plants, a tranquil escape, a living classroom, a research and conservation facility, and entertainment venue where art, architecture, music, and theater experiences come to life for more than 170,000 annual visitors. The Botanical Garden features 38 acres of nature space located deep in the heart of San Antonio. For more information, visit www.sabot.org.

SUMMARY OF RESPONSIBILITIES
Under the direct supervision of the San Antonio Botanical Garden Culinary and Wellness Programs Specialist, the Culinary and Wellness Assistant will offer educational programs and experiences that communicate the importance of plants in cooking and culinary arts. This person will work collaboratively with other staff and volunteers to facilitate current programming. Duties include, but are not limited to interacting with guests, assisting with culinary and wellness programs, facilitating pop-up culinary demos, and gathering and preparing materials/ingredients for programs and events.

SPECIFIC DUTIES
● Assists instructors during classes as needed during events and classes. Able to follow an event order and follow specific instructions as stated on order.
● Assists participants during the class if help is needed with ingredients, supplies, or nutritional information.
● Maintains the sanitation standards in the Hands-On Kitchen. Maintains organization of equipment and supplies in kitchen.
● Sets up hands-on kitchen for educational and event experiences.
● Responsible for the proper clean-up of the hands-on kitchen at the conclusion of education and event experience.
● Support youth and family culinary experiences as needed using CHEF (Culinary Health Education for
Families) curriculum.
- Part-time/Seasonal (5-20 hours per week); some evening and weekend work required.

QUALIFICATIONS
- 1-2 years’ experience with conducting nutrition-based educational programs, or formal training as a culinary educator, will also consider food service background.
- Current ServSafe Food Handlers (required) & TABC Certification (required)

KNOWLEDGE, SKILLS, AND ABILITIES
- Ability to remain positive and engaging in an outdoor environment with various weather conditions; must frequently lift and/or move up to 25 pounds and occasionally lift and/or move up to 50 pounds.
- Ability to communicate effectively and professionally with volunteers, staff members, and guests.
- A strong work ethic, ability to maintain and model professional standards and excellent customer service skills.

COMPENSATION: Compensation will be commensurate with the qualifications and experience of the individual.

APPLICATION INSTRUCTIONS:  
Click here to apply

Job descriptions are guidelines that attempt to characterize major duties and responsibilities of employees and are subject to change as needs and programs change. At the San Antonio Botanical Garden, they are considered neither inclusive nor exclusive.

The San Antonio Botanical Garden is an Equal Opportunity Employer