

**Boston Public Library/Boston Public Library Fund
Chef-in-Residence Program
April 2025 – April 2026**

Position Overview:

The Boston Public Library (BPL) is accepting applications for its second Chef-in-Residence (CIR), a program generously funded by private philanthropic support from the PDB Foundation through the Boston Public Library Fund. This 12-month residency will be centered at the BPL's Nutrition Lab at the Roxbury Branch Library in Nubian Square and will begin in April 2025.

The chosen candidate will work closely with the BPL's Nutritional Literacy Coordinator, and Library Assistant to develop programming and community outreach efforts as part of the Chef-in-Residence program.

The Chef-in-Residence will engage with the Roxbury community and Library patrons throughout the City of Boston in a very tangible way. This individual will be an experienced chef, with a history of community involvement and a strong professional network from which to build and grow partnerships. The Chef-in-Residence will be responsible for creating a wide range of programming – especially for Monday evenings and Saturday mornings/afternoons - enabling the BPL to increase nutritional literacy and cooking programs for BPL patrons of all ages.

In addition, the Chef-in-Residence will develop a learning curriculum that successive chefs-in-residence and BPL staff can utilize in the future. An example of a learning curriculum is one that reflects each neighborhood branch library through the lens of Indigenous foodways from a historic perspective to a contemporary one. This collection of curricula will be useful for exploring cooking techniques, cultural heritage, nutrition, and Boston history.

Details:

12-month position \$37,500 (\$3,125/month)

Hours per week: 15

Location: Roxbury branch, 149 Dudley St, Roxbury, MA 02119

Timeline:

Submission Deadline: Saturday, March 1, 2025

Start Date: Week of April 14, 2025, End Date: April 2026

Reports to: Stephanie Chace, Nutritional Literacy Coordinator, Boston Public Library

Scope of Responsibilities:

- Develop a learning curriculum
- Research history of Indigenous foodways within the New England region

- Hold community listening sessions that focus on nutrition and food culture
- Meet with Nutritional Literacy Coordinator on a weekly basis
- Teach cooking skills

Required Knowledge, Skills, and Abilities:

- 3 or more years' experience in professional kitchens
- Committed to developing a culinary curriculum that provides nutrition as well as promotes cooking skills
- Supervise cooking classes of 12 people
- ServSafe Manager Certified
- Excellent communication skills
- Demonstrated organizational skills

Requirements:

- Monday evening and Saturday availability preferred
- Successful CORI check with the City of Boston

Please write a Statement of Interest that explains why you are applying for this residency, and what culinary focus you would wish to pursue as Chef-in-Residence at BPL.

Please email a copy of your resume and Statement of Interest to: Stephanie Chace, Nutritional Literacy Coordinator, Boston Public Library, at: schace@bpl.org with the email subject: Chef-in-Residence application.

Note: Boston Residency is NOT required.