

Volunteer – Kitchen chef

TVET & Youth Employability – Hospitality & Catering Project

Mae Sot, THAILAND

CONTEXT

L'Institut Européen de Coopération et de Développement (IECD) is a French development organization operating in the field of international solidarity. With its partners, it constructs environments that allow every person to reveal their talents, build a better future, and become a responsible actor in his/her country. Today, IECD and its local partners implement several programs for professional integration support, access to education, support to small enterprises and health care projects. IECD is active in 14 countries, in Middle East, Africa, South East Asia and Madagascar.



In the countries where IECD operates, a large proportion of the population does not have access – or very little – to education. It is particularly the case for women, but also for some ethnic minorities. Being poorly qualified, sometimes illiterate and socially marginalized, these individuals are often confined in the most precarious jobs.

In the countries where tourism is expanding, IECD thus chose to focus particularly on developing hospitality & catering training solutions for the underprivileged.

IECD is looking for a volunteer to support the staff of HCTC. The Hospitality & Catering Training Centre (HCTC) is a joined venture between: IECD (European Institute of Cooperation and Development) and TBCAF (Tak Border Children Assistance Foundation). HCTC has been launched in 2011 and is currently hosting 60 students following a 2 years training in Hospitality & Catering. The students are practicing during internships, but also in “The Passport” hotel & restaurant, owned by HCTC.

Get more information on:

www.iecd.org

<http://hctcmaesot.org>

<https://www.facebook.com/thepassportrestaurant/>

MISSION

We are looking for a person with experience in the culinary industry or looking for a management traineeship to support our kitchen teachers.

Under the direct supervision of the Director of HCTC, the volunteer will have the following main objectives:

PRACTICAL TRAINING: Support / train / help upgrade the assistant teachers’ skills in the kitchen. The instructor’s main activities are to **convey relevant kitchen skills to the students** for employment in hospitality industry, including restaurant business. The Volunteer will support our assistant teachers in training in these activities.

OPERATION: The volunteer as a professional chef will support **deliver the skills to students** and **insure the quality of food** prepared for customers are at highest level of **customer satisfaction**. As well as collaborate with the restaurant manager for the **cost controlling**. The instructor will **maintain the kitchen and the equipment** in perfect cleaning and maintenance condition.

ADMINISTRATIVE: The volunteer will be responsible for supporting our assistant teachers in **developing teaching plans** as well as **organize, deliver, and evaluate practical trainings of the students**. Any relevant plans to **foster the kitchen training and education** will be discuss with the director. **Elaboration of teaching plans, students’ evaluation** and attendance should be **reported in weekly, monthly or semester reports**.

OTHER tasks according to the needs of the school and the interest of the volunteer (fundraising, research...)

CONDITIONS

Status: Volunteer (no indemnity but accommodation offered + meals)

Dates: From beginning of August 2017, for 3 to 6 months

Location: Mae Sot (border with Myanmar)

Under the supervision of: HCTC Director (IECD Project Manager)

Great ambiance in the school with dedicated and motivated students. Great facilities of international restaurant level. You will have the satisfaction of helping others and giving chances to unprivileged youth to grow and find a job. Mae Sot is at the border of Myanmar and close by are mountains, waterfalls and many outdoor activities. The area has lots of young expatriates as some refugee camps are in the province. A great way to discover Hospitality differently.

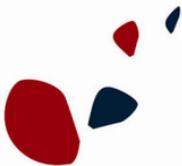
PROFILE

Education: Culinary Vocational Degree

Experience: 4 to 5 stars restaurant experiences as a cook

Skills and qualities:

- Must possess at least 1 year of management experience in Western cuisine, Thai cuisine is a plus
- Must know the basic of pastry, being proficient is a plus
- Must possess good communication skills in English
- Must be able to follow directions, and display a strong desire to learn and improve
- Must be punctual, reliable, and capable to adapt to the local environment



CONTACT

Please send your application: CV (max 2 pages) and Cover Letter to:
delphine.waller@iecd.org