

# Environment and Sustainable Development Unit

## Terms of Reference

### Culinary Consultant

#### Culinary Consultant

The Environment & Sustainable Development Unit (ESDU) at the Faculty of Agricultural and Food Sciences (FAFS) of the American University of Beirut is an interdisciplinary research and development center specialized in rural community development, local food systems, and sustainable agriculture. For more than 20 years, ESDU has been promoting through large community development projects sustainable rural livelihoods all over Lebanon. The Unit focuses on participatory development and capacity building through knowledge management and sharing, appropriate technologies, and impact analysis with particular attention to smallholder farmers, women, and youth in the rural areas. ESDU is currently implementing in partnership with FAMP and Slow Food, “Sustainable Networks for Agri-food Innovation Leading in the Middle East” project in West Bekaa and Chouf to support local MSMEs and raise awareness on endangered local species in the Agri-Food sector. Starting from the trajectory undertaken by Slow Food, the project **Chefs Alliance – West Bekaa and Chouf**, establishes a close link between producers, products and local restaurants and establishments in the region to facilitate, motivate and promote km zero food value introducing the local products in the menus of the establishments in/close to the region.

ESDU is seeking to recruit a Culinary Consultant with an experience in professional cooking and kitchen management. He/she shall lead and coordinate culinary consultant services for food-based initiatives under the MedSNAIL project. He/She shall also offer culinary services that assist in every step of projects implementation. He/she directly coordinates with ESDU project coordinator.

#### Scope of Work

The Culinary Consultant will be primarily responsible for the following activities:

- Coaching and providing counseling and advice from a culinary perspective to local chefs selected to participate in the Chefs’ Alliance project on the integration of the 16 Lebanese Ark of Taste products in the menus of restaurants and food businesses, located in the West Bekaa and Chouf regions



- Creating marketing content featuring the established community kitchen “Akletna” and developed “Food and Roots” products, and their promotion on social media platforms with a focus on local food, culinary traditions and food heritage for their consolidation in the MedSNAIL project
- Raising awareness of the Ark of Taste products through 10 food and culinary themed activities performed throughout the duration of the contract.
- Organizing and participating in 5-10 events led by ESDU under the MedSNAIL Chefs Alliance project, on culinary heritage
- Coaching 5 sessions for graduate hospitality students who will be supporting in the aforementioned events, to help them gain beneficial work experience in the coordination of events from a culinary perspective with a specific regard to food production and safety, within the MedSNAIL pilot projects; exploring culinary heritage practices among younger generations

### **Essential Minimum Qualifications**

- At least 10 years of professional experience in food preparation and food service management or a related field with a special regard to food concept formulation
- 5 years experience in cuisine teaching and training
- Strong understanding of traditional Lebanese food, as well as their cooking techniques
- Have an understanding of Lebanese culinary heritage, in addition to an affinity for innovation and fusion cuisine
- Leadership and cleanliness in the kitchen to ensure health and safety regulations
- Excellent communication, organizational, and time management skills

### **Period**

- 3 months, from February 1 till May 1 2023

### **How to Apply**

- Deadline to submit CV: 25 January 2023
- Interested candidates should send their CV to: [esdu@aub.edu.lb](mailto:esdu@aub.edu.lb)