FedUp Ministries

People. Dignity. Quality. Service
An Interfaith, ELCA Initiative

Team Leader (Part or Full-Time Available)

FedUp Ministries is a religious and a secular non-profit organization in Washtenaw County, Michigan. FedUp serves nutritious meals with dignity to communities who are food insecure and financially exploited by unjust racial and economic systems in the United States. We operate a food truck, serve catering meals from our commissary kitchen, and employ people from the communities we serve. We also run WashUp, our mobile shower and laundry facilities, and LiftUp, a meal service with a worship component. We are engaged in social justice advocacy in and around Washtenaw County.

FedUp is a justice-minded organization that values people, dignity, quality, and service. As part of this position, our staff members have the opportunity to participate in regular training and conversation around these values. Examples of required staff and board member training: antiracism, queer inclusion in religious - especially Christian - settings, de-escalation, harm reduction, alternatives to calling the police, and kitchen safety/SOPs.

FedUp Ministries is looking for a Leader in our kitchen and other programming spaces who can shepherd our team. This person must be passionate about food and creating nourishing, culturally appropriate, elevated meals for our guests. This person must have leadership qualities that involve overseeing other staff members and leading our kitchen team with clarity. This person must have patience for the population we serve, as they also volunteer and work alongside us. This position will report to the Associate Director. Interested applicants should email info@fedupministries.org with questions and a resume OR a brief description of why they are interested in this position. Please include your phone number. **FedUp staff will be contacting applicants beginning the week of Nov 2nd.**

Program Responsibilities

- Hold or be willing to obtain ServSafe Manager Certification and ensure kitchen safety protocols are followed by every program staff member and volunteer
- Commitment to culturally appropriate meals for FedUp's various contexts
- Understand dietary restrictions, the severity of food allergies, and properly labeling food
- Responsible for the quality of every dish that leaves the kitchen on your shift
- Build and maintain shopping lists; go grocery shopping and order from food partners and suppliers
- Complete or delegate food pickup from garden and community partners
- Lead and coordinate the kitchen team to successfully complete meal services and catering orders on time
- Safely drive equipment like Food Truck, Shower/Laundry trailers, FedUp vehicles

- Schedule, delegate, and complete daily, weekly, and monthly program related inventory and cleaning
- Maintain cleanliness of programming areas like kitchen, food truck and other equipment

Program Responsibilities Continued

- Engage with members of the community we serve in authentic and positive ways. Be open to relationship building with our community, including volunteers.
- Collaborate with other program leaders and directors in weekly planning meeting
- Ability to follow opening and closing procedures for facilities
- Daily wrap in and wrap out meetings with relevant team members at beginning, during, and end of shift
- Train and supervise staff and volunteers
- Join Pastor Anna, the FedUp Board of Directors, other FedUp leadership team members, and community members in envisioning the direction of our programs as they adapt to our community's ever changing needs

Requirements

- Valid driver's license (no special endorsements required)
- ServSafe Manager Certification — *we will help you obtain it if you don't already have it*
- Leadership experience in a kitchen or food service setting
- Reliable Transportation required
- Lift up to 50lbs
- Strong verbal and written communication
- Attention to detail
- We are flexible and are willing to work with the right candidate who has childcare needs, a felony conviction, etc
- Attend monthly staff meetings
- Commitment to FedUp's values; required trainings include antiracism, queer inclusion, de-escalation, harm reduction, alternatives to calling the police, and kitchen safety/SOPs

Schedule and Pay Range

- Between $23-$25/hr to start, dependent on experience
- Part time: ~20 hours per week
- Full Time: 30-40 hours per week

- Mostly Monday-Thursday, with weekends as needed. (Fridays are typically our regular day off!)
- **We are seeking availability for early afternoon to early evening shifts, and weekend availability.** Our shift times range from early morning 6:00am to later evening 10:00pm, though **the majority of our shifts are between 8am-7:30pm.**