

## **CHEF TECHNICAL TRAINING (COMPANY/ORGANIZATION)**

### **APPLICATION SUBMISSIONS GUIDELINE:**

Interested companies are invited to submit their trainer's **current CV, Quotation** "RFQ is attached" and TOR "signed & Stamped" by email (Subject: "Chef technical trainer") to [racha@ruwwadaltanmeya.org](mailto:racha@ruwwadaltanmeya.org) by March 29, 2024. Any application that fails to mention the position it is applying to will not be considered.

**PS:** Applicants should secure a fully equipped kitchen for the training (rental fees to be included in the quotation)

### **DESCRIPTION:**

**About Ruwwad:** Ruwwad is a regional non-profit community development organization that works with disenfranchised communities through education, youth volunteerism, and grassroots organizing. Our approach encompasses an array of programs and initiatives that deal with issues prioritized by the local community and strengthen agency among beneficiaries. Ruwwad Community Center is located between Bab al Tabbaneh and Jabal Mohsen, two neighborhoods with a history of violent sectarian conflicts, with recent outbreaks of armed conflict, and among the most poverty stricken and marginalized communities in Lebanon.

**Project Description:** The project proposes a multi-faceted approach addressing economic instability, food insecurity, and skills development among vulnerable populations. It aims to improve the overall well-being of the clients (beneficiaries) and empower them to lead more self-sufficient and fulfilling lives through the following tracks:

1. Cash for work track: producing daily meals for children enrolled in educational centers.
2. Technical training track: enrolling clients in vocational trainings on topics pertaining to the F&B sector.
3. Entrepreneurship track: enrolling clients in business development training with the possibility of receiving a micro-grant.

### **Scope of Work and Timeframe:**

For the above-described project, under track 2, Ruwwad Al Tanmeya, Lebanon is seeking a training company with accomplished expert trainers to develop a curriculum and deliver a comprehensive and dynamic **technical Chef training including but not limited to the following suggested topics:**

- Kitchen health and safety measures.
- The treatment of vegetables, meat, and seafood as per required standards.
- Different methods of cooking, including sautéing, frying, poaching, and when and how to use them.
- Essential skills as well as the kitchen tools and how to use them.
- Preparation of savory meals
- Dessert preparation
- Kitchen management, including costing, leadership, hygiene and sanitation, and planning.

**The training institution should be registered and should provide certification to participants at the end of the training.**

**Training Objective:** Oriented towards beginners and youths with no or limited knowledge in cooking, this vocational training aims to introduce 18 youths to the work of a chef, including how to manage a kitchen, and how to prepare and cook savory and sweet dishes. The youths will emerge from this training with the qualities needed to start a career as a chef, such as dexterity, food safety and the proper use of tools.

**Training Duration:** 12 sessions of 5 hours each (60 hours in total) + scoring and selecting participants for apprenticeship positions or an enrollment in the project's entrepreneurial track.

**Training participants:** 18 youths from vulnerable backgrounds, with little or no knowledge in the field of F&B, aged between 18 and 35.

**Expected Start Date:** April 29, 2024

**Expected End Date:** May 16, 2024

### **Roles and Responsibilities:**

- Provide technical training curriculum.
- Deliver the technical training to 18 clients.
- Identify clients' needs and amend the curriculum accordingly.
- Design project related documents, including, but not limited to training materials, and pre and post-tests.
- Deliver support to the clients, monitor outputs per training and measure client improvement. Prepare and deliver pre- and post-training tests to clients.
- Score and evaluate clients at the end of the training and assist the project team in selecting clients to place in apprenticeships or to orient to the entrepreneurial track, based on their scores and profiles.
- Report regularly to the Project Manager and Technical Coordinator all issues and problems faced to take immediate action and make sure the program objectives are met.
- Provide certification to trainees upon training completion.

### **Trainer Profile:**

#### **a. Expertise and Experience**

- Previous experience conducting trainings in professional food preparation and/or catering;
- At minimum 5 years of professional experience in professional food preparation and catering for events
- Previous experience in NGO and humanitarian field is an advantage.

#### **b. Education**

- Bachelor's degree, vocational degree, or a similar degree in Hospitality

#### **c. Skills:**

- Strong verbal and written communication skills particularly in Arabic, enabling effective communication with a diverse young audience.
- Flexibility in tailoring the training's content and approach to suit varied learning styles and educational levels.

Note:

- 8.5% will be deducted for the applicant who don't have MOF number (رقم مالي)

**Deadline of submission: March 29, 2024.**

**Country/City:** Tripoli Lebanon

**Fees and Compensation:** Applicants are required to provide a quotation for their services as part of their application for this position.