

"FOOD PRESENTATION AND PLATING" TECHNICAL TRAINER

REQUIRES A COVER LETTER?:

No

APPLICATION SUBMISSIONS GUIDELINE:

Interested applicants are invited to submit their **current CV, quotation "RFQ is attached" and TOR "signed & stamped"** by email (Subject: "Food Presentation technical trainer") to racha@ruwwadaltanmeya.org by March 29, 2024. Any application that fails to mention the position it is applying for will not be considered.

CONTACT PERSON NAME:

Ms. Racha Bissar

CONTACT PERSON POSITION:

Project Manager

CONTACT PERSON EMAIL:

racha@ruwwadaltanmeya.org

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, 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. These topics were selected after a market assessment conducted with employers and job seekers in the F&B sector in the city of Tripoli.
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 an accomplished expert trainer to develop a curriculum and deliver a comprehensive and dynamic

technical training on “Food Presentation and Plating” including but not limited to the following suggested topics:

- Basic principles of food aesthetics
- Overview of different styles of plating
- Importance of color, texture, and balance in food presentation
- Proper use of utensils in food plating
- Creative use of edible garnishes and accessories
- Creating visually appealing color palettes by utilizing natural colors from ingredients
- Layering techniques for visually appealing plates
- Understanding the basics of table setting
- Practical exercises in table setup and decoration

The trainer should provide certification to participants at the end of the training.

Training Objective: Oriented towards beginners and youths with no or limited knowledge in plating techniques, food decoration and table presentation, this vocational training covers various aspects of culinary skills, creativity and food aesthetics.

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 Location: Hospitality Institute of Tripoli - Mina

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 15, 2024

Expected End Date: April 30, 2024

Training location: Hospitality Institute of El Mina - Tripoli

Roles and Responsibilities:

- Provide technical training curriculum and training calendar.
- 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, to accurately monitor their improvement and their acquisition of new knowledge during the training period. The test results will affect the scoring of each client, which will determine their prospects under the project, once training has been completed.
- 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

- Extensive experience in the culinary industry, particularly in food presentation and plating.
- Previous experience as a culinary instructor or trainer.
- Experience in developing and delivering training materials
- 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.
- Ability to effectively communicate complex concepts to beginners.
- Flexibility in tailoring the training's content and approach to suit varied learning styles and educational levels.

Note:

- 8.5% of the total amount will be deducted as deductible tax for the applicants who do not have a MOF number (رقم مالي)

Request for information

- For any clarification needed don't hesitate to contact us on 03/351794

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.