



Project Manager, Climate Smart Chefs

Are you interested in food sustainability and have excellent time management skills, and project management / admin experience?

Do you want to be part of a Europe-wide project, working with teams in Ireland, Finland and Italy to deliver a blueprint for the future of chefs and food sustainability?

We are looking for an English-speaking project manager (preferably native speaker) to support our Climate Smart Chefs project (climatesmartchefs.eu).

Approximately 2 days per month starting in December 2023 until December 2024. Would suit post grad or similar with an interest in food sustainability. The role is remote so no need to travel.

Please send CV and covering letter to william.nicholson@fondazionebarilla.com & marta.antonelli@fondazionebarilla.com

Responsibilities:

- Working in the Barilla Foundation project team to ensure project-wide goals and deliverables are achieved on time.
- Organising project meetings, agendas and progress.
- Ensuring quality of reporting internally and to the EU.
- Working with programme coordinator to ensure overall project remains on track.
- Liaising with all project teams on the project plan and schedule.
- Assisting with producing project content such as reports as required.

Required experience:

- Good time management skills.
- Good communication skills and ability to work with teams across different locations.
- Previous experience in project planning and delivery.
- Interest in food sustainability, ideally some formal education on the topic.
- Fluent English speaker.

About LIFE Climate Smart Chefs

LIFE Climate Smart Chefs is a EU-funded project delivered by a partnership between The Barilla Foundation, JAMK University (Finland), vocational training specialists ENAIP Veneto, ALMA (the leading Italian culinary school), and hospitality software specialists Nutritics.

We have 4 main aims:

- To create a training syllabus for chefs and food sustainability that can form the basis of a future-proof training syllabus for chefs.
- To develop online tools for chefs to understand the environmental impacts of their menus.
- To create an EU-wide award for sustainable chefs that can incentivise chefs.
- To influence EU-wide policy in support of a sustainable food movement for chefs.

The project runs from January 2022 to December 2024 so we are now entering a key phase of delivery and work to create long-term change.