

Vacancy

H. Lavity Stoutt Community College is inviting applications for the position of
Culinary Arts Education Chef Instructor



Job Description: Responsibilities

The Culinary Arts Education Chef Instructor is responsible for preparing students for careers in the hospitality industry. The instructor provides technical instruction relevant to the actual work environment using the prescribed course curriculum by exercising methods of recruitment and retention of students, while working within and in harmony with the institution's goals and objectives.

- Develop, evaluate, and revise programs, courses, and objectives to ensure the academic needs of students are met;
- Prepare daily lesson plans for the Culinary Arts courses using the prescribed course and curriculum guide;
- Coordinate and supervise teaching and lab activities, including cooperative education components, in order to plan and promote the most effective instructional programme possible;
- Provide a safe environment for students and be responsible for the security of assigned equipment, materials and classrooms;
- Fulfill the required teaching load assigned and provide designated office hours as deemed necessary to meet the student's needs for tutoring purposes;
- Use current technology to enhance institutional effectiveness. These include, but are not limited to, computers, computer-assisted instruction programs, and audio visual equipment, and in addition be willing to learn and apply any other new technology necessary to enhance learning;
- Follow procedures related to the registrar's office, including grade reports and deadlines, attendance record reports, withdrawal deadlines, class changes, and time and room scheduling;
- Participate in the development of new curriculum and revisions; and
- Any other duties or tasks that may be assigned on an as-needed basis.

Qualifications and Experience

- The Culinary Arts Education Chef Instructor should possess experience and skill as a professional chef. Bachelor's or Associate degree in culinary arts from a recognized and accredited institution. The instructor must have five (5) years of work experience in the area of culinary arts, nutrition, dietetics, and/or home economics including field experience. A ServSafe instructor/proctor certification is required.
- Extensive knowledge in the areas of food science, nutrition, sanitation & safety, and basic food preparation is necessary. Knowledge of professional cooking and meal service, international cuisine, garde manger, and the management of food production and service in the hospitality industry is also required.

Applicants should submit a cover letter of formal application, as well as a detailed resume of all educational and professional experiences together with copies of relevant credentials and three letters of reference. Applications should be addressed to the Acting Human Resources Manager and may be emailed to hr.apps@hlsc.edu.vg or hand delivered to the Human Resources Department. For additional information, please call 541-2212.

Salary: Commensurate with Experience

Closing Date: February 28, 2020