



Chef Instructor Needed!

Job description

Responsibilities:

As an instructor at the Culinary Tech Center, you are responsible for all phases of classroom/kitchen instruction - including lecturing, skills-building, student-centered learning, academic counseling and extra help, preparing lesson plans, and grading/evaluating students' work in accordance with the standards and quality of instruction of the Culinary Tech Center.

- Ensure that all food preparation and cooking techniques meet industry standards and regulations*
- Maintain a clean and organized kitchen environment, following proper sanitation procedures*
- Train and educate students on proper food handling, preparation, and safety protocols*
- Oversee the plating and presentation of dishes to ensure they meet quality standards*
- Stay updated on industry trends and new culinary techniques to continuously improve the skills of student chefs*

Qualifications:

- Proven experience as a Chef or in a similar role in the food industry*
- In-depth knowledge of culinary arts, including knife skills, baking, cake decorating, and various cooking techniques*
- Strong understanding of food safety regulations and best practices for food handling and preparation*
- Excellent organizational skills*
- Strong leadership skills with the ability to effectively communicate and teach students*
- Passion for food and creativity in developing new recipes and menu items*
- Degree or certification in culinary arts or a related field is preferred*
- Teaching experience a plus*

Join our team in creating exceptional culinary experiences for our students.

Opportunities for career growth, and a supportive work environment. Apply now to be part of our team!

Job Type: Part-time

Salary: From \$37,700.00 per year

Expected hours: 25 per week

Schedule:

- Day shift
- Evening shift
- Monday to Friday

Send resumes to cbudai@edtraining.com