HIGH SCHOOL CULINARY ARTS TEACHER

Summary: Under general direction of a principal, provides leadership in the culinary arts educational environment that encourages and nurtures learning for all students. Provides supervision to students in a variety of school related settings, monitors and evaluates student outcomes, develops, selects or modifies lesson plans to ensure all student needs are met, and maintains appropriate records and follows all policies and procedures of NCDPI and GLOW Academy. Provides quality CTE standards-based instruction in the area of Culinary Arts; assesses and encourages student progress, manages an effective learning environment to maximize student achievement.

Essential Duties: (These duties represent a sample and may vary by position.)

- Demonstrates and teaches Culinary Arts in the Culinary Kitchen Lab with professional kitchen equipment, food, beverage, and professional cookery, sanitation and professional Food Service Management processes.
- Provides instruction and course/program development and management in the overall knowledge and application of kitchen management with front and back of the house skills of the food service industry.
- Demonstrates knowledge and implements a "hands-on" approach to critical thinking and problem solving skills needed for current and future food service industry employment standards.
- Prepares instructional materials, maintains equipment, and manages materials of instruction which maximize the resources needed to deliver effectively a diverse instructional program including student completion of the ServSafe® examination.
- Maintains sanitation and facility standards within a commercial kitchen environment consistent with New Hanover County Environmental Health Food and Facility regulations.
- Runs an organized and industry related entrepreneurship project while maintaining a classroom setting for student learning.
- Supports culinary extracurricular activities by attendance and/or advisory role.
- Attends scheduled faculty meetings, department meetings, curriculum meetings and training meetings.
- Participates in student recruiting opportunities, student orientation, open houses, instructional and student competitions (local, state and national),
professional conferences and other events directed by the principal or culinary curriculum coordinator.

- Provides instruction in teamwork, communications, problem solving, decision making, and computer technology which relates to work place and higher education skills needed in the food service industry.
- Works with staff and post-secondary institutions to develop and maintain career pathways which prepare students for apprenticeship, licensure, community college, or university degree programs.
- Demonstrates an understanding of, and leads student experiences in, related student organizations.
- Works with employers and community groups to promote and advance technical skills.
- Creates an instructional environment that is conducive to the intellectual, physical, social, and emotional development of students.
- Communicates standards, achievements, and deficiencies to students and parents. Meets with students and parents to support student learning growth.
- Maintains complete and accurate student academic, attendance, and disciplinary records. Monitors and assesses students’ academic progress.
- Collaborates with school administrators, other teachers, para-educators, parents, and community members to support student learning growth.
- Instructs and demonstrates proper food safety practices, procedures and standards.
- Collaborates in the identification, development, implementation and coordination of work study arrangements as students progress through the Culinary Arts Program.
- Demonstrates techniques to students as a group and one-on-one, helping them to complete lessons, assignments, projects, activities and evaluations.
- Provides students with clear expectations, continual feedback, and logical consequences.
- Participates in field trips to post-secondary institutes, worksites, businesses and hands-on workshops
- Manages inventory control including purchasing materials, supplies, equipment and tools
- Performs related duties as assigned.
Residency License(s)

Required Degree Level:

Bachelor's Degree

AND

24 credit hours in the Content area

OR

Passing the NC SBE Licensure Area Exam

AND

Completion of NCSBE Pre-service Requirements

AND

Enroll in EPP (Educational Preparation Program)

CTE Restricted License(s):

● Bachelor's degree in a related area and two years industry-related work such as chef, restaurant manager, food service manager, dietitian, nutritionist, extension agent specializing in foods and nutrition, catering manager experience within the past five years.

OR

● Associate's degree in culinary arts such as Food Science, Culinary Arts, Dietetics, Food Service Management, and four years of industry-related work experience as described above within the past eight years

● For pay purposes, two years of work experience is held in escrow and released if a four-year degree related to area of license is completed.

● ServSafe® Manager Certification
ServeSafe® Manager Certification required prior to teaching foods and culinary courses and courses with food units.

Preferred Credentials:

Professional Chef Certification

Professional Baking Certification

Additional Job Information

Knowledge / Skills / Abilities:

- Thorough knowledge of cooking methods such as saute, steaming, braising, stewing and frying.
- Extensive knowledge of stock, soup and sauce preparation.
- General knowledge of various pastries and baked items.
- Knowledge of sanitation and facility standards within a commercial kitchen environment.
- Knowledge of curriculum, effective instructional techniques, instructional materials, and equipment.
- Skills in preparing and implementing lesson plans and instructing students.
- Skill in communicating with students, their parents, administrators, and others.
- Skill in supervising students and managing behavior.
- Knowledge of and skill in the use of database, Internet, spreadsheet, word processing, and related applications.
  Ability to establish and maintain positive working relationships with students, parents, and staff. Ability to maintain confidential information.
- Strong written, oral and interpersonal communication skills
- Ability to build and maintain rapport and trust with students
- Strong leadership, mentoring and coaching skills
- Strong planning, problem solving and analytical skills
- Strong time management skills and the ability to manage conflicting priorities
**Physical Requirements:** Work requires the ability to bend, stand, and walk in a school culinary arts laboratory for extended periods of time on a daily basis. Requires lifting and moving equipment and supplies weighing up to 40 pounds. Manual dexterity also required.