CLIFFSIDE PARK PUBLIC SCHOOLS NOTICE OF VACANCY

TO: All Teaching Staff

POSITION: Culinary Instructor (High School)

(see attached job description)

SALARY: as per contract

QUALIFICATIONS: NJ DOE Certification

(see attached job description)

EMPLOYMENT: 2024-2025 School Year

APPLY TO: Dr. Mark Hayes

Interim Superintendent of Schools Email: mhayes@cliffsidepark.edu

APPLICATION DUE: Until Position Filled

<u>Culinary Instructor</u> <u>Job Description</u>

Cliffside Park High School is seeking a dedicated and enthusiastic **Culinary Instructor** to play a vital role in shaping the future generation of culinary professionals as we expand our program.

Responsibilities:

- Design and develop engaging culinary courses and curriculums that align with program objectives and student needs.
- Deliver instruction on a variety of culinary techniques and methods, both through theoretical and practical applications.
- Demonstrate proper cooking methods and techniques with a strong emphasis on safety procedures.
- Provide constructive feedback and constructive critique to students on their progress, fostering their development as culinary professionals.
- Offer guidance and support to students as they explore their individual culinary approaches and meal planning strategies.
- Cultivate a supportive and inclusive learning environment that encourages collaboration, growth, and a passion for the culinary arts.
- Collaborate with other instructors and culinary professionals to stay current on industry trends and best practices.
- Ensure the cleanliness and safety of the kitchen environment by maintaining equipment and adhering to safety protocols.
- Perform other duties as assigned.

Qualifications:

- Bachelor's degree in Culinary Arts, Hospitality Management, or a related field **or** equivalent experience in the culinary industry.
- Proven experience as a culinary instructor or chef.
- Excellent communication and interpersonal skills, with the ability to effectively engage and motivate students.
- Strong organizational and time-management skills to manage multiple tasks efficiently.
- Ability to work both independently and collaboratively as needed.
- Positive attitude, infectious enthusiasm, and a genuine passion for sharing knowledge and skills with others.
- Familiarity with diverse cooking styles and techniques from various cuisines.

Compensation:

- Competitive salary and benefits package.
- Opportunities for professional development.