

## Full-Time Instructor, Culinary Arts, and Baking & Pastry Arts

Purpose, Scope & Dimension of Job: Faculty facilitate student learning and initiate and participate in efforts to consistently improve the level of student success. As learning facilitators, faculty consistently assess learning outcomes and their own teaching effectiveness (pedagogy). As professionals, faculty adhere to the ethical standards of their profession as outlined, for example, by the NEA and the State of Michigan. Where applicable, faculty maintain licensure and certifications. In addition, faculty have the following key responsibilities which are described more fully in the Essential Duties/Major Accountabilities section of the job description:

*Professional Development*

*Curriculum Development*

*Collegial responsibilities*

*Actively participate in efforts focused on the College's operational success.*

*Communication*

*Safety*

### **Specific Teaching Assignment:**

Faculty member will be responsible for teaching classes in the following courses (all Culinary Arts, Food Management, and potentially including Baking & Pastry Arts courses) and will adhere to the stated course objectives, content and delivery.

### **Minimum Requirements**

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required.

1. Bachelor's degree in Culinary Arts and specialization in Baking & Pastry Arts OR bachelor's degree in Hospitality Management, Education, Business Administration or related field with associate's degree in Culinary Arts and specialization in Baking & Pastry Arts OR the appropriate bachelor's degree and specializations in both Culinary Arts and Baking & Pastry Arts.
2. Two years of related work experience as a chef or an executive chef in the supervision and management of food service facilities and/or food preparation.
3. Certified Executive Chef or Certified Culinary Educator.
4. Understanding of and commitment to community college teaching, mission and philosophy.
5. Innovative, flexible and positive teaching style and understanding the needs of students from diverse backgrounds.

### **Additional Desirable Qualifications**

1. Possession of a Master's Degree when hired or work toward a Master's Degree in a field relevant to Culinary Arts.
2. Certified through the American Culinary Arts Federation of Education Institutions, CFEI or the National Education Certification as a Master Chef.
3. Five years experience as a licensed Chef or employed in a licensed restaurant.
4. Experience teaching Culinary Arts, Baking, or Pastry Arts.
5. Evidence of continuing professional development in the Culinary Arts profession.
6. Certification in Baking & Pastry or experience in that area.

**Application Deadline** November 5, 2015

To view the complete job description, requirements and application instructions, please access the official posting at [www.mott.jobs](http://www.mott.jobs).

### **About the Local Area**

Located in southeast Michigan, the serene main campus is on the former grounds of the Charles Stewart Mott Estate and within the beautiful and thriving College/Cultural district. In addition to Cultural District offerings, the central location in a major transportation network make Ann Arbor, Detroit, Chicago and Toronto easily accessible. Those who enjoy boating and the outdoors have the great lakes, inland lakes, and rivers and state and national forests either at their doorstep or within a short drive.

### **Equal Opportunity Statement**

Mott Community College is an equal opportunity institution and does not discriminate on the basis of gender, race, color, national origin, religion, height, weight, age, marital status, disability, sexual orientation, protected veteran status and/or any other legally protected class not heretofore mentioned, in any of its educational programs and activities, including admissions and employment.