

POSITION TITLE: Teacher – Culinary Arts

QUALIFICATIONS: Must hold or be eligible for a Virginia Collegiate Professional or Technical Professional license with endorsement in Culinary Arts or Family and Consumer Science program area. Must have at least two years of experience in the culinary arts area. ServSafe and Food Handling Certification required. ProStart Management Certification preferred. License or certification as a food and nutrition specialist or demonstrated competency in food service occupations with evidence of at least two years or 4,000 clock hours of food service experience within the past five years. Must have considerable knowledge of the instruction of culinary arts and the use of technology in instruction. Must have the knowledge and experience to systematically plan, execute and evaluate individual and group instruction. Must be able to organize and manage appropriate classroom and field/laboratory instruction. Must possess excellent organizational, communications, public relations and planning skills. The ability to work independently and accomplish established instructional objectives during the school year is essential. Must have the ability to establish and maintain professional working relationships and work in a collaborative manner with administrators, supervisors, co-workers and parents. Must be knowledgeable of innovative, nontraditional teaching strategies that have proven successful with students from diverse backgrounds performing at different academic levels. Some experience with Microsoft Office, online learning management software, Internet and Intranet is required.

PERFORMANCE EXPECTATIONS: Provides individual and group instruction to students assigned to culinary arts/food occupations classes. Prepares lesson plans, organizes materials, develops assessments, supervise assigned students and implements instruction according to course curriculum. Ensures that students develop skills and understanding to work successfully in food occupations. Develops a program to provide students with hands on experience with nutritional program development, appropriate preparation, presentation and accountability of food products and health and sanitation requirements on site. Ensures that students develop skills for employment and state certification for an entry-level position in food occupations. Manages student behavior, assesses and evaluates student achievement, and modifies instruction as required. Develops in each student an awareness and understanding coupled with the basic skills and knowledge applicable to a food occupation. Instills in each student safe working habits, the importance of continuation of his education and the development of successful work ethics of reliability, competence, loyalty, and dependability. Performs other related duties as may reasonably be assigned by the Principal.

GENERAL DEFINITION AND CONDITIONS OF WORK: Duties performed typically in a school setting. Performs professional work providing teaching and/or training services to students in a specialized subject. Work requires frequent standing, sitting, walking and light lifting up to 30 pounds. Vocal communication is required for expressing or exchanging ideas, hearing to perceive information at a normal spoken word level and visual acuity for preparing and analyzing written or computer data.

REPORTS TO: Principal

PAY SCHEDULE: Teacher Salary Schedule

LENGTH OF CONTRACT: 210 Days (10 months)

FLSA: Exempt