



Opportunity Statement

Part-Time Meals Faculty: Teaching Kitchen Specialist

Named in honor of Louise Thaden, a pioneering aviator from Bentonville, Thaden School opened in the fall of 2017 with just 50 students in Grades 7 and 9. With its well-resourced Indexed Tuition program, the School has grown steadily, and enrollment is over 380 students in Grades K-2 and 5-12 for the 2025-26 academic year. Designed by a world-class team of architects, the School's 35-acre campus in downtown Bentonville will support as many as 600 students. By the 2026-27 academic year, Thaden will offer Grades K-12.

Thaden School now seeks a part-time Meals faculty member to work closely with the School's leadership team and faculty in continuing to develop curricula that brings the Meals program to life as a vital part of a Thaden education. Meals faculty members are responsible for collaborating to leverage the garden, greenhouse, and teaching kitchen in creating transformative learning experiences for the next generation of chefs, farmers, and food systems changemakers.

About the Meals Program

Exploring how food connects us to one another, and places we love resonates throughout Meals program classes, school-wide celebrations, co-curriculars, interdisciplinary projects, and, of course, eating together each day. The curriculum of the Meals program invites students to examine food systems and foodways from multiple perspectives and through multiple lenses, including sustainability, social justice, nutrition, and more. Through hands-on learning in the greenhouse, vegetable gardens, and teaching kitchen, students deepen their understanding of science, sustainability, community, and culture. Interdisciplinary collaborations with the Meals program and other academic disciplines bring learning to life in delicious ways.

Role and Responsibilities

- Teaching two Upper School Meals classes each trimester, including but not limited to courses focused on nutrition, cooking skills, food systems, cuisine as culture, and the role of food in the community.
- Planning curriculum that strengthens and fortifies the scope and sequence of the Meals curriculum.
- Employing standards-based instructional and assessment practices.
- Serving on a grade-level team to support the socioemotional, academic, and intellectual development of students.
- Collaborating with faculty on the integration of the Meals program into the curriculum
- Planning and facilitating Intensives (immersive courses in May that highlight collaborative, hands-on, and interdisciplinary learning).
- Managing the Thaden Teaching Kitchen space, including procuring instructional supplies and ensuring a safe and clean environment.
- Participating in faculty meetings.

- Additional duties as assigned.

Skills, Qualifications, and Attributes

- Expertise in and passion for plant-based meals, seasonal cooking, and environmentally sensitive, socially conscious sourcing.
- Ability and desire to share knowledge and skills with students of all ages.
- Knowledge of regulations and proper techniques for post-production handling of produce.
- Bachelor's degree required.
- Formal culinary training preferred.

Physical Requirements

- Moderately heavy physical labor is occasionally required to ensure the smooth flow of the department operations.
- Extensive walking is required.
- Subject to wet floors, extreme temperature changes, and noise.
- Must be able to be on feet, working for long periods, and can bend, squat, and reach.
- Must have the ability to lift 25 pounds and occasionally up to 50 pounds.

Wage Classification

Based on the duties and requirements above, this position will be paid as a salaried exempt employee.

Applications

Please submit your application materials through our online portal for [Thaden School Job Opportunities](#). Applications should include a cover letter and resume. The start date is negotiable. Thaden is an equal opportunity employer and complies with all federal, state, and local laws that prohibit discrimination in employment because of race, color, national origin, citizenship, age (18 or older), religion, disability, marital status, veteran status, and sexual orientation. Applications by members of all underrepresented groups, including women and people of color, are encouraged.

Salary will be competitive within the independent school sector. All offers of employment are contingent on successful completion of a criminal background check.

About the School

A non-sectarian independent school under the direction of its own board, Thaden School offers a challenging and innovative educational program that ignites in students a passion for discovery and learning, prepares them to succeed in college, and inspires them to lead lives of integrity, purpose, and responsible global citizenship. The School received full accreditation by the Independent School Association of the Central States in January, 2023, and Niche.com named Thaden the #1 independent high school in the state

of Arkansas in 2022, 2023, and 2024.

At the core of the School's mission is a commitment to balance that takes many forms: a curriculum that integrates the sciences and the humanities; indoor and outdoor teaching spaces where sustainability is a tangible part of the lesson; hands-on programs for civic engagement; athletics and physical education programs that build confidence and character through competition and meaningful participation; and a diverse faculty and staff that empower students to think deeply and expansively about their potential and place in the world. The School's robust Indexed Tuition program supports the creation of a balanced learning community where students of many perspectives, talents, and interests learn and grow stronger together.

Located on a 30-acre campus in downtown Bentonville, the School is walking distance from the town square, Brightwater Culinary Institute, The Momentary, and a variety of other educational resources. The School engaged a world-class team of architects to design an enduring and innovative campus that sparks curiosity, inspires creativity, and invites reflection. The principal designer, Marlon Blackwell, is the 2020 recipient of the American Institute of Architects' Gold Medal, the Institute's highest honor. The School's first permanent buildings opened in the fall of 2019 and the completed campus was recently the subject of a feature article in [*Architectural Record*](#).

The School's [website](#) features additional information regarding its mission, educational programs, faculty and staff.