Eden Area ROP

Job Title:	**HUSD Tennyson High School Culinary Instructor**		
Position Type:	Part-Time 0.40 FTE	**Days/Hours:**	M-F/ 8:00am-11:00am
Location/Site:	Tennyson High School	**Work Year:**	186 days (continuous employment)
Driver License Required?	Yes	**Degree Required?**	Bachelor's Degree desired
Salary Range:	$32,987-$54,950	**Job Category:**	Certificated
Contact Telephone:	510-293-2916	**Date posted:**	October 30, 2026
Website:	www.edenrop.org	**Posting Expires:**	November 16, 2026 at 12:00pm (noon)

YOU MUST COMPLETE AN EDJOIN EMPLOYMENT APPLICATION FOR CONSIDERATION.
www.edjoin.org

Email:
vestrada@husd.k12.ca.us

Phone Number:
510.723.3190

Attention:
Veronica Estrada, Principal
Tennyson High School

Mail:
Veronica Estrada, Principal
Tennyson High School
27035 Whitman Street
Hayward, CA 94544

Job Description

Knowledge of:

- Proficient with all Microsoft applications to manage daily tasks, specifically Microsoft Word, Excel, Outlook and PowerPoint
- Current Culinary Science concepts and skills, basic teaching strategies and classroom management
- Basic teaching strategies and classroom management
- Communication, Professionalism, Career Exploration/Specialties

Ability to:

- Develop curriculum that engages and supports all students in the learning process
- Align curriculum to academic standards as appropriate so students see the relevance between career technical and academic standards
- Able to organize subject matter for student learning
- Instruct and prepare students for entry-level jobs or continued education in the Culinary Science industry
- Develop an ongoing Industry Advisory Committee
- Responsible for all aspects of student supervision, motivation and program compliance
- Responsible for classroom management
- Create and maintain effective environments for student learning
- Able to plan instruction and design learning experiences supportive of all students
- Continue professional development in specific subject matter as well as teaching profession
- Establish a system that shows pupil progress toward established standards.
- Adhere to established course outline
- Create teaching materials, tests, presentations, etc. based on course outline objectives
- Keep appropriate records, make reports as required according to timelines
- Participate in in-service activities, meetings and staff conferences
- Ability to follow course outline & teach all areas of front and back-office curriculum
- Teach skills- lab and clinical rotations at a variety of times and locations in response to program needs
- Ensure students are practice ready and meeting all state regulations for certification prior to end of program
- Make continuous efforts to improve quality of instruction by reviewing and utilizing different and innovative methodologies / techniques in teaching
- Complete ongoing evaluations of students to measure their progress in achieving curriculum and course objectives.
- Maintain student records of attendance, grades, and assist with program data collection, and skills check lists as required by state regulations.

- Submit required program reports and forms to Educational Services Administrator in a timely manner

Education/Experience:

- Valid California driver license & private transportation required
- Bachelor's Degree desired
- Bilingual (English/Spanish) desired
- Possess or qualify for a valid California Career Technical teaching credential in Culinary Arts or related field **(See next bullet for qualification requirements)**
- **To qualify for a valid California Career Technical teaching credential**, you must have a minimum of three (3) years work experience in the Culinary Arts field, one (1) of which must have been within the last three (3) years. One year equals a minimum of 1000 clock hours and the experience may be full-time or part-time, paid or unpaid.