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# Example of Culinary Instructor Job Description

Our innovative and growing company is looking to fill the role of culinary instructor. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don’t fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for culinary instructor

* Serving as a faculty advisor for a student organization
* Leading the culinary team in student run events
* Models world-class service in simulated culinary environments that will enable students to develop and enhance skills and knowledge leading to employment
* Becomes actively involved in regional business and professional organizations related to hospitality
* Models and adheres to department sanitation and uniform standards
* Provides overall management of kitchen facilities
* Maintains good communication with Dean, Program Director, colleagues, clients and students
* Knowledge and familiarity with technology and software including computers, and web-based sources such as blackboard
* Develop outlets for internships for students
* Sponsor an approved student leadership organization and/or promote student participation in competitive events

## Qualifications for culinary instructor

* Prior restaurant ownership experience
* Prior teaching and competition experience
* Participation in hospitality industry professional organization(s)
* Valid certification, license, or accreditation in the stat of employment by a professional trade organization
* Executive Chef or Executive Pastry Chef experience preferred
* Must be a Certified Working Pastry Chef or Chef de Cuisine under the American Culinary Federation Certification Program or be able to certify within one year