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# Example of Culinary Instructor Job Description

Our company is growing rapidly and is searching for experienced candidates for the position of culinary instructor. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

## Responsibilities for culinary instructor

* Assist in the selection of software, equipment and instructional materials
* Work with counselors, staff, parents and students to develop recruitment plan and monitor enrollment
* Recruit for the program by providing communication about activities and events that will assist recruiting potential students from other schools for digital and print distribution
* Maintain accurately timely local, state and federal records as requested
* Maintain a positive, working relationship with parent and support groups
* Preparing lesson plans for classroom instruction, developing program syllabi, goals and objectives
* Meets with students, staff members, and other educators to discuss students’ instructional programs and other issues impacting the progress of students
* Work diligently to maximize student placements in this field or related fields
* May be responsible for organizing and managing culinary events of up to 500 people for the College and the general public
* Deliver learner-centered instruction at a variety of times and locations in response to institutional needs and meet student data reporting deadlines

## Qualifications for culinary instructor

* Candidates seeking CTE certification based on skill and experience must complete an approved educator preparation program (EPP)
* Current American Culinary Federation (ACF) certification is preferred
* Associate's Degree in Culinary Arts field from a regionally accredited college or university, with appropriate coursework that demonstrates competencies in specific course content, \*AND\* three (3) years of full-time work experience in the culinary field within the past seven (7) years
* Must have current ServSafe Manager Certification
* Credentialed to satisfy all appropriate accrediting agencies
* Culinary degree or equivalent Chef de Cuisine or Sous Chef experience