



Example of Culinary Specialist Job Description

Powered by www.VelvetJobs.com

Our company is searching for experienced candidates for the position of culinary specialist. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for culinary specialist

- Provide instruction in the HCAT Institute as directed by enrollments and assigned on a semester basis
- Support and implement identified program goals and objectives and the college's strategic objective in the operations of the HCAT Institute
- Active participation and maintenance of accreditation standards and program compliance
- Recommend, develop and incorporate curriculum updates as necessary to maintain currency and relevance
- Active participation in the development of program and course outcome assessments, curricular reports and other administrative projects as assigned
- As the lead instructor for assigned courses, coordinate course delivery with instructors to ensure overall HCAT standards are maintained
- Input and maintain up-to-date chef's database for assigned courses
- Participate in the development of assigned course budgets
- Active participation in HCAT Institute outreach initiatives
- Maintain active membership with professional and other community organizations

Qualifications for culinary specialist

- Ability to use various pieces of kitchen equipment
- Ability to identify and differentiate food items

- Ability to visually inspect, taste and smell product to ensure freshness, quality and doneness
- Ability to work flexible schedule in order to accommodate business levels and events
- Must be able to set up a station, and cook food products to order