

## Instructor, Culinary Arts

### School of Hospitality and Culinary Arts

2 Full-Time Positions Available

Applicants are to clearly demonstrate how they satisfy the selection criteria in their written submissions and must identify the competition number they are applying for in the subject line of the email

An eligibility list may be created for similar casual, part-time, full-time, and term positions

*Red River College is a leader in applied learning and innovation. Our talented team of employees is passionate about education, innovation and student success. We offer competitive salaries, extensive benefits, and the opportunity for personal and professional growth in a rewarding career.*

#### Duties:

The School of Hospitality and Culinary Arts requires an Instructor to teach in our Culinary Arts diploma program. The Instructor will plan, develop, teach and evaluate both lab and theory courses related to the program. Instructional duties may include such courses as Basic Food Preparation, Global Cooking, Inventory Management, Advanced 1 & 2 Cooking and Menu Development. The Instructor is responsible for enhancing student learning by building effective student/instructor relationships. Instructors will assist with assigned activities including college promotion, student recruitment, student placement, industry liaison and various administrative activities where required.

#### Required Qualifications:

- Diploma from a recognized Culinary Program or Apprenticeship certification
- Culinary Red Seal designation
- Several years of progressive experience in food service, which may include clubs, hotels, restaurants and catering
- Experience in a kitchen management position
- Experience cooking in a fine dining establishment
- Demonstration of excellent verbal communication skills
- Excellent written communications skills
- Experience in creating and delivering presentations
- Experience with Microsoft Office Suite
- Excellent interpersonal skills
- Ability to work independently as well as within a team environment
- Values Diversity, Equity, and Inclusion
- Commitment to lifelong learning

#### Assets:

- Culinary competition experience
- Certified Chef de Cuisine Certification

#### Conditions of Employment:

- Applicants must be legally entitled to work in Canada
- This position may be required to work evenings and/or weekends
- Instructors are required to complete a Certificate in Adult Education (CAE)

*We seek diversity in our workplace. Aboriginal persons, women, visible minorities and individuals with disabilities are encouraged to apply.*

Competition Number: 2018-024  
Closing Date: March 19, 2018  
Salary Range: \$57,723 - \$85,733 per annum\*

*\*The successful candidate with a Masters or PhD in a related field will receive an Educational Supplement of \$2,725 or \$5,450 per annum, respectively, pro-rated on an hourly basis.*

Apply to Red River College by email: [humanresources@rrc.ca](mailto:humanresources@rrc.ca)

We thank all applicants for their interest, but only those selected for an interview will be contacted. Red River College provides accommodations to applicants with disabilities throughout the hiring process. If an applicant requires accommodation during the application or interview process, Human Resource Services will work with the applicant to meet the accommodation needs.

For more information and other employment opportunities, visit [blogs.rrc.ca/hr](http://blogs.rrc.ca/hr)

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