

Job Description

Culinary Department

Natural Chef Instructor

Berkeley
Part-time, nonexempt



Company Description

Since 1989, [Bauman College](https://www.baumancollege.org) has been preparing students for careers in holistic nutrition and culinary arts.

Our nutrition philosophy centers around the Eating for Health model developed by Dr. Ed Bauman. This model is a whole foods approach based on seasonal, organic, unprocessed, and local foods. Within this framework, we also emphasize bio-individuality, that each person must eat in a way appropriate to his or her unique physiology and lifestyle. Thus, while we teach about special diets such as veganism, Weston A. Price, Autoimmune Protocol diet, and others, we do not advocate any one special diet for everyone.

The Natural Chef Program at Bauman College offers a fresh take on the culinary arts by training students in the professional execution of nutrition-based restorative cooking. The hands-on approach emphasizes nutritional and restorative cooking techniques and recipes, beauty in presentation, and mastery of practical kitchen skills. Our graduates go on to work as personal chefs, restaurant chefs, caterers, food educators, entrepreneurs, and consultants.

Classes are held at our Berkeley campus where we have two professional teaching kitchens and a classroom. Our most popular chef program is our daytime program which is 5 ½ months long and runs twice per year, starting in March and September. Classes are held Mondays, Tuesdays, and Wednesdays during business hours.

Job Description

We are looking to expand our team of Natural Chef Instructors for the daytime program. Instructors are responsible for delivering classroom lectures, conducting food demonstrations, and guiding students during hands-on cooking labs. Our curriculum emphasizes proper cooking techniques, flavor development and balancing, plating, nutrition, cooking demonstration skills, and safety and sanitation.

Our instructor team represents a range of professional culinary experiences and knowledge to cover all the facets of our curriculum. Instructors are scheduled to teach according to availability and expertise, depending on the topic of the class each day. Given a faculty of 6-9 instructors over the course of approximately 60 classes per term, each instructor teaches class on a “sporadic” basis. The teaching schedule is determined just prior to the start of the term with input from the instructors.

Instructor responsibilities include:

- Preparing for classes by gaining familiarity with the class content, which may include: the agenda for the class, readings or videos that have been assigned to students as homework, lecture slides and notes, the specified cooking technique to be demonstrated at the start of class, and recipes that students will prepare during class.
- Arriving early to set up for the class, with support from in-house staff.

- Conducting the class in accordance with the class agenda, curriculum, and school policies; delivering content accurately and in a dynamic and engaging fashion; facilitating classroom discussion; providing feedback to students that is both constructive and supportive; and running class on time.
- After each class, documenting the highlights of the class and noting whether there were any issues.
- Checking Bauman College email account at least weekly to communicate with in-house staff about upcoming classes and to stay current on the program and student matters.
- Attending faculty meetings and filling out periodic employee self-evaluations.

Other requirements:

- Completing 10 continuing-education hours annually.
- Maintaining current Servsafe Manager certification. We can administer the Servsafe examination here prior to your employment, if needed.
- Comfort using PowerPoint and Google Docs/Google Drive.

Required Qualifications:

- A certificate or degree in culinary arts from a professional training program, or the equivalent in on-the-job training in a professional kitchen.
- Three or more years of professional culinary experience in restaurants, catering, personal/private cheffing, culinary instruction, culinary consulting, or food production.
- Experience with cooking instruction via hands-on cooking classes, food demonstrations, or instructional videos.

Preferred Qualifications:

- A certificate or degree in nutrition or dietetics.

Compensation

Instructors are paid hourly and receive sick leave benefits. Details will be provided for candidates who are selected to interview.

How to apply

Please send cover letter and resume to hr@baumancollege.org.

Deadline

February 28, 2019

Disclaimers

This job description is intended to convey information essential to understanding the scope of the job and the general nature and level of work performed within this job. This job description is only a summary of the typical functions of the position and not a comprehensive list of all possible job responsibilities, tasks and duties.

This job description is not intended to be an exhaustive list of qualifications, skills, efforts, duties, responsibilities or working conditions associated with the position. Other duties, as assigned might be part of the job.

This job description does not constitute an offer for a specified length of employment and does not constitute an agreement or contract for employment. Accordingly, either employee or Bauman College can terminate the relationship at will, with or without cause, at any time, so long as there is no violation of applicable federal or state law.