



JOB ANNOUNCEMENT

HOSPITALITY | CULINARY ARTS INSTRUCTOR

(Full-Time Position)

POSITION SUMMARY

The Hospitality/Culinary Arts Instructor will work closely with the Executive Directors across the entire spectrum of activities of Hospitality/ Culinary Arts training, with particular emphasis on preparing students for careers in the hospitality industry by providing technical and non-technical instruction relevant to the actual work environment using the prescribed course curriculum as well as exercising methods of recruitment and retention of students working within and in harmony with the institution's goals and objectives. This individual will function as an integral part of and plays a critical role in assuring the effective functioning of the hospitality/culinary program and is expected to work with other staff to support administrative, communication, development, program activities, and special events.

LA CAUSA YouthBuild is a workforce and leadership development program for young people ages 16 to 24+ that live in economically distressed neighborhoods. Young people learn leadership, advocacy and workforce readiness skills, while they earn an accredited high school diploma and industry recognized certifications. Learn more about our organization: www.lacausainc.org

DUTIES AND RESPONSIBILITIES

- Provide instruction to YB participants, in the Hospitality | Culinary Arts 500 hour training program
- Responsible for teaching and supervising students during internship
- Shares responsibility for coordinating functions and purchasing food and supplies
- Completes all reports required by the Department of Labor, records and invoices in a timely organized manner and maintains an accurate inventory
- Supervise student's use of supplies, materials and equipment
- Advise and counsel students and maintain appropriate records.
- Observe, support, and enforce the programs policies and regulations.
- Assist with recruitment, partnership development and job placement.
- Utilize a professional network to support and connect participants to industry opportunities.
- Other duties as assigned

ESSENTIAL SKILLS

- Demonstrate the use of andragogy teaching techniques scaffolded for learners.
- Use of appropriate testing and grading, in accordance with assigned standards and curriculum including proper maintenance of grade books and any other documentation and/or record-keeping required.
- Utilize effective verbal and written communication skills.



- Technology skills including Google Suite, MicroSoft Suite, Computer
- Knowledge of current procedures/regulations in the Hospitality | Culinary Arts field.
- Demonstrate familiarity with local and state food safety regulations.
- Ability to follow approved course curriculum and syllabus to meet grant required outcomes.
- Willingness to learn and grow in this position while incorporating feedback.

MINIMUM QUALIFICATIONS:

- Associates degree in Hospitality | Culinary Arts or a minimum of 5 years work experience in hospitality/food service management within the past 7 years.
- Work experience must include the competencies, skills and knowledge levels included in the culinary art instructional program.
- Occupational experience and skill must be the current requirement of the area of instruction.
- Must demonstrate excellent communication skills.
- Most possess and maintain the appropriate professional credential for or related to the field or position.

PREFERRED QUALIFICATIONS:

- Working knowledge of front and back of the house operations
- Work experience must include an understanding of the Professional Standards, skills and knowledge required in the industry.
- Cultural competency and willingness to learn
- Professional kitchen organization knowledge
- Foodservice cost control knowledge
- Catering and Banquet background
- Grant experience
- ServSafe, OSHA -10
- Career Technical Education credential (CTE) or working on preliminary CTE credential
- Prior teaching experience
- Bilingual Spanish



SALARY AND BENEFITS

- 50,000. – 60,000 annual salary (reflects the entire pay range); a starting wage is based on a level of experience and education that exceeds the minimum requirements and is commensurate with the compensation scale (salary range).
- Medical, Dental, Vision Benefits
- Vacation, Sick and Personal, Holiday Benefits

Required: Valid California Driver’s License; Fingerprinting and drug test

How to Apply: You may apply for this position as follows: indeed.com, email your resume to info@lacausainc.org

LA CAUSA YouthBuild is an equal opportunity employer, and all qualified applicants will receive consideration for employment without regard to their race, religion, ancestry, national origin, sex, sexual orientation, age, disability, marital status, domestic partner status, or medical condition.