

Sacramento County Office of Education Job Description
Classification Title: ROP/Career Technical Education Instructor,
Culinary Arts

DEFINITION

Responsible for the development, implementation, management and instruction to students of Culinary Arts including hot/cold food preparation, a la carte foods, meat cuts and cooking procedures, buffet foods and garnishes, and catering. The instructor will be responsible for the operation of a student-run café and for developing student skills, knowledge, and attitudes commensurate to the goals of the program and effectively using materials and equipment to meet goals.

DIRECTLY RESPONSIBLE TO

Appropriate Administrator

SUPERVISION OVER

None

DUTIES AND RESPONSIBILITIES

(Any one position may not include all of the listed duties, nor do all of the listed examples include all tasks which may be found in positions within this classification.)

Utilizes a variety of effective and professional teaching techniques and methods which assist students in attaining the performance objectives of the course; annually prepares and submits a course of study including program objectives, student performance objectives, and daily lesson plans; annually prepares and submits a program budget and be responsible for making requests for materials and supplies not to exceed the amount and types of expenditures set forth in the program's approved budget; develops appropriate student performance objectives to be achieved while enrolled in this course; develops appropriate "in the community" training sites for students including a contractual agreement between the community agency and the ROP and a statement of the student performance objectives to be achieved while at the training site; provides immediate supervision to all students while they are at community training sites; at the completion or termination of a student's training, submits a report of the total number of hours of training the student received and the related skills achieved; assists in student placement activities; accurately and punctually submits to the director all forms and information needed for attendance accounting and grade reporting; establishes an advisory committee which will include representatives from related business, industry, unions, professional organizations and other public and/or private agencies providing the same or related training, and holds a minimum of one meeting during each school year; attends staff meetings and such other meetings as required by the director; performs other related duties as requested by the director.

MINIMUM QUALIFICATIONS

Education, Training, and Experience

Possess or qualify for a California Designated Subject Career Technical or Vocational Education Teaching Credential authorizing instruction in food and beverage production and preparation; appropriate certification for teaching English Language Learners required. Experience working with at-risk and/or special needs students with emotional challenges is desirable.

To qualify for a career technical credential, the minimum requirement is three years of full-time, paid or non-paid, work experience directly related to each subject to be named on the credential. Forty-eight semester units of post-secondary vocational training related to the industry sector named on the credential and verified by official transcript may be substituted for a maximum of two of the three years of required work experience. Possession of an advanced industry certificate related to the industry sector to be listed on the credential or one year of full-time general education teaching experience in preschool or grades K-12 may be used to meet up to one year of the experience requirement. At least one year of the required work experience shall be within the last five years, or two years within the last ten years, immediately preceding

the issuance of the preliminary credential.

Knowledge of:

Effective instructional methods and techniques to use when teaching; sources of instructional material and information concerning food service occupations; specific skills and knowledge necessary for achieving personal success in food services occupations including food preparation, a la carte foods, meat cuts and cooking procedures, buffet foods and garnishes, and catering.

Skill and Ability to:

Follow instructions and work independently without constant supervision; develop program goals and student performance objectives; analyze and evaluate student competencies utilizing instructional techniques and methods to assist each student in reaching course objectives; gain and maintain the respect and cooperation of students; analyze instructional situations and develop an effective course of action to achieve maximum learning by the student(s); speak and write effectively; work effectively with public and private agencies in developing training sites and training site plans; ability and skill to supervise students in community classroom; operate audio-visual and other instructional equipment; and develop and manage a program budget.

Other Characteristics

Possession of a valid California driver's license and/or be able to provide own transportation in conduct of work assignments; willingness to travel locally (mileage reimbursable).

5/2015