

Instructor, Culinary Arts

MICA

Full Time, Term (Dec 2/24 to Aug 29/25)

Competition #34-24/25

Brandon, Manitoba

Salary: \$63,431 to \$97,078 annually (\$33.65 to \$51.50 hourly)

(Educational Supplement: Masters \$1.52/hour; PhD \$3.03/hour)

About Assiniboine:

For over 60 years, Assiniboine College has been providing exceptional learning experiences, while transforming lives and strengthening Manitoba through applied education and research. Our future success rests on our ability to develop a sustainable Thriving Workforce that is unified in moving forward for the benefit of the college and Manitoba. Our culture is built on our principles for continued success: Creativity, Collaboration, and Courage.

Position Overview:

As an Instructor in our Culinary Arts program, you will play a vital role in shaping the future of culinary education. Reporting to the Chairperson or Program Coordinator, you will develop and deliver curricula, evaluate student performance, and engage in various administrative functions. You will also support college promotion, student recruitment, student placement, and industry liaison. The hours of this position will be from 12:30 pm to 8:30 pm Monday to Friday.

Key Responsibilities:

- ▶ Deliver high-quality instruction in Culinary Arts to students in classroom and kitchen settings and provide academic assistance.
- ▶ Develop and modify course objectives, course outlines, curricula and evaluation procedures.
- ▶ Maintain all course-related records including evaluations and attendance and submit required information.
- ▶ Prepare and organize course materials and learning resources.
- ▶ Share passion and knowledge of the culinary profession with students.
- ▶ Stay updated with the latest trends, techniques, and advancements in the culinary arts and baking fields, incorporating them into the curriculum as appropriate.
- ▶ Contribute to coordinating annual work-integrated learning opportunities, such as MICA's Great Grey Owl fine dining restaurant, Holiday Buffet, International Wine and Food Pairing and the exquisite Foundations Gala, to provide students with real-world 'learn-by-doing' culinary experiences.
- ▶ Collaborate with industry professionals and local businesses to facilitate ongoing partnerships.

Qualifications:

- ▶ Hold a Professional Cook (Red Seal) Designate with several years of experience in the culinary field with extensive knowledge of culinary arts principles, theories, and best practices.
- ▶ A Bachelor's degree in Culinary Arts or a related field of study would be an asset
- ▶ Experience instructing adults, particularly from diverse backgrounds is highly desirable.
- ▶ Excellent oral, written, and interpersonal communication skills to effectively engage with students, colleagues, and industry professionals.
- ▶ Knowledge and experience using technology in the classroom.
- ▶ Ability to adapt to a dynamic and evolving culinary arts landscape, incorporating industry trends into the curriculum.
- ▶ Demonstrated commitment to professionalism, culinary excellence, and continuous learning.

This competition will remain open until the position is filled.

Why Join Us?

Working Together:

Be part of a collaborative and inclusive environment that values teamwork and positive employee relations. Together, we paddle collectively toward our mission.

Growing Together:

We invest in our employees' future through succession planning, forward-looking recruitment, and supportive development programs. At least 4% of payroll is dedicated to staff and professional development.

Forward Together:

As we navigate rapid technological changes, we prioritize resilience and wellness among our faculty and staff, helping them become the leaders Manitoba

Our Principles for Continued Success:

- ▶ **Creativity:** We foster an environment that supports and unleashes the creativity of our faculty and staff.
- ▶ **Collaboration:** Teamwork, purposeful connections, and community building are critical to achieving our collective potential.
- ▶ **Courage:** Our faculty and staff embrace their roles as community leaders, boldly taking risks to build a strong future for Manitoba

Commitment to Diversity:

Assiniboine College is committed to creating a barrier-free environment that emphasizes the value of diversity and promotes full participation. We welcome applications from all qualified candidates who are legally entitled to work in Canada, including indigenous peoples, persons of all abilities, members of visible minorities, all genders, and sexual orientations.

How to Apply:

If you are interested in this career opportunity, please email your resume and cover letter with reference to this competition to careers@assiniboine.net. We thank all applicants for their interest; only those selected for further consideration will be contacted.

For accommodations or alternative formats, contact careers@assiniboine.net or 204 725 8729.

Assiniboine's campuses are located on the traditional territories of Treaty No. 1 and Treaty No. 2, and the shared traditional lands of Cree, Oji-Cree, Dakota, Dene and Anishinabek/Ojibwe peoples, and the national homeland of the Red River Métis.