

## Instructor, Culinary Arts & Baking Foundations

Part-Time, Term (November 25, 2024, to August 13, 2025)

Brandon, MB – North Hill Campus

Competition #158-23/24

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

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

Assiniboine Community College has been providing exceptional learning experiences that have been transforming lives and strengthening Manitoba through applied education and research for more than 60 years. Are you passionate about the Culinary Arts and dedicated to nurturing the next generation of Culinary professionals? We are seeking a dynamic Red Seal Instructor with experience in both Culinary Arts and Baking to join our esteemed college program at MICA in a part-time capacity. As an instructor, you will have the opportunity to shape the minds and skills of aspiring chefs and bakers while imparting your extensive knowledge and expertise in the field.

### **Be Passionate and Taking Initiative with these Responsibilities:**

- Deliver high-quality instruction in Culinary Arts
- Knowledgeable in and ability to teach baking techniques and practices.
- Develop and deliver engaging lesson plans, ensuring the curriculum aligns with industry standards and program objectives.
- Foster a positive and inclusive learning environment that encourages creativity, teamwork, and critical thinking.
- Utilize a variety of teaching methods and tools to accommodate diverse learning styles and enhance student engagement.
- Provide constructive feedback and assessments to guide student progress and development.
- 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.

### **Being able to deliver results by having:**

- 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.
- Experience in Baking and Pastry techniques.
- Experience instructing adults, particularly from diverse backgrounds is highly desirable.
- Knowledge of the Cook apprenticeship model (Levels 1 & 2) and food and beverage inventory control are an asset.
- 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 positions are filled.*

---

*Assiniboine Community College is committed to ensuring that its policies, practices, and systems are free of barriers, emphasize the value of diversity, and promote full participation to ensure dignity, respect, and equal access for all employees. A request for an accommodation or to request this document in an alternative format, can be made at any point during the recruitment process by contacting 204.725.8729 or [careers@assiniboine.net](mailto:careers@assiniboine.net).*

*Assiniboine welcomes 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, and all other groups protected by the Human Rights Code.*

*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 homeland of the Red River Métis Nation.*

***If you are interested in this career opportunity, please email your resume and cover letter with reference to Competition #158-23/24 to [careers@assiniboine.net](mailto:careers@assiniboine.net).***

*We thank you for your interest. Only those selected for further consideration will be contacted.*

*Please contact [careers@assiniboine.net](mailto:careers@assiniboine.net) to request this document in an alternative format if necessary.*