



**Assiniboine
College**

PEOPLE MAKE IT HAPPEN.

Instructor, Professional Cook

Part-Time, Term (Sept 8/26, to May 7/27 *hours based on course assignments*)

Brandon, MB – North Hill Campus MICA

Comp #08-26/27

Salary: \$67,144 to \$105,334 annually (\$35.62 to \$55.88 hourly)

(Educational Supplement: Masters \$1.60/hour; PhD \$3.19/hour)

Classification: Instructor

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.

As an Instructor in our Professional Cook program, you will play a vital role in shaping the future of culinary education. Reporting to the Chairperson, 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.

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 in collaboration between both the Professional Cook and Culinary Arts programs.
- ▶ 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.
- ▶ Collaborate with industry professionals and local businesses to facilitate ongoing partnerships.
- ▶ Plan, participate, and collaborate with other instructors to provide quality student learning experiences through public facing culinary events.

Qualifications:

- ▶ Hold a Journeyman 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 instructing adults, particularly from diverse backgrounds, is highly desirable.
- ▶ Knowledge and experience using technology in the classroom.
- ▶ Excellent oral, written, and interpersonal communication skills to effectively engage students, colleagues, and industry professionals.
- ▶ 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.

Discover full details about the position in the attached Job Description.

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.



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Assiniboine College is privileged to provide learning opportunities on the lands of the Dakota Oyate, Nakoda Oyate, Ininiwak, Nehethowak, Nehiyawak, Anishininewuk, Denesuline, Anishinaabeg, and the National Homeland of the Red River Métis.