

Adjunct Faculty, Culinary Arts  
Austin Community College

Direct Link: <https://www.AcademicKeys.com/r?job=230415>

Downloaded On: May. 9, 2024 5:10am

Posted Feb. 8, 2024, set to expire Nov. 29, 2024

**Job Title** Adjunct Faculty, Culinary Arts  
**Department** Vocational  
**Institution** Austin Community College  
Austin, Texas

**Date Posted** Feb. 8, 2024

**Application Deadline** Open until filled  
**Position Start Date** Available immediately

**Job Categories** Adjunct Professor

**Academic Field(s)** Culinary Arts/Food Management

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**Job Description**

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**Adjunct Faculty, Culinary Arts**

**Austin Community College**

**Job Posting Closing Times:** Job postings are removed from advertising at **12:00 A.M.** on the closing date e.g., at midnight on the day before the closing date.

[If you are a current Austin Community College employee, please click this link to apply through your Workday account.](#)

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Austin Community College is a public two-year institution that serves a multicultural population of approximately 41,000 credit students each Fall and Spring semester. We embrace our identity as a community college, as reflected in our mission statement. We promote student success and community development by providing affordable access, through traditional and distance learning modes, to higher education and workforce training, including appropriate applied baccalaureate degrees, in our service area.

As a community college committed to our mission, we seek to recruit and retain a workforce that:

- Values intellectual curiosity and innovative teaching
- Is attracted by the college's mission to promote equitable access to educational opportunities
- Cares about student success and collaborates on strategies to facilitate success for populations including; first generation college students, low-income students, and students from underserved communities.
- Focused on student academic achievement and postgraduate outcomes
- Welcomes difference and models respectful interaction with others
- Engages with the community both within and outside of ACC

**Job Posting Title:**

Adjunct Faculty, Culinary Arts

**Job Description Summary:**

Responsible to prepare and deliver Culinary and or Baking & Pastry coursework in engaging, innovative, and discipline-appropriate ways that reflect a commitment to success equity, respect for diversity, an understanding of culturally responsive teaching, and knowledge of the teaching field. Meets professional standards for faculty in accordance with college policies and procedures.

**Job Description:**

**Principal Responsibilities and Duties**

- Prepare and teach courses in the field of **Culinary Arts and/or Pastry & Baking** to a diverse student population based on the department's approved course learning outcomes, utilizing a variety of instructional strategies appropriate to the needs of community college students and the standards of the discipline.
- Evaluate student progress and provide clear, timely feedback reflecting program learning outcomes and departmental expectations.
- Provide teaching and mentoring services to students in a manner which does not discriminate

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based on race, color, religion, sex, sexual orientation, gender identity, national origin, disability, age, protected veteran status, political affiliation, or other protected categories.

- Remain current in the field through a variety of professional development activities.
- Perform other related tasks as assigned by the department chair, dean, and/or associate vice chancellor, vice chancellor, executive vice chancellor.

### **Technology**

- Demonstrated proficiency using computer applications, online resources, and other technologies for the classroom.
- Demonstrated proficiency using an online learning management system such as Blackboard to develop and build course content and perform administrative duties (posting office hours, syllabi, etc.)

### **Principal Professional Standards**

- Meet deadlines for attendance certification and submission of final course grades.
- Maintain regular office hours to assist students and improve student retention and success.
- Recognize and reflect standards of civility and collegiality in all interactions.
- Comply with published college policies and procedures and meet professional standards for teaching in a community college.
- Appropriate use of the college's learning management system.
- Knows and understands the workings of a commercial kitchen as relates to all the different types of food service operations: restaurants, hotels, catering, food manufacturing, front and back of the house operation, etc..
- Has a passion for food and knows classical cooking procedures i savory or strong knowledge for pastry and baking.
- Attention to detail for kitchen setup, production, and cleaning. Must have a high standard of sanitation practices.

### **Required Education**

Educational requirements in accordance with SACSCOC accreditation standards. No substitution for educational requirements.

- Minimum of an Associate's degree in Culinary Arts or Baking & Pastry from an accredited institution.

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**Required Work Experience**

- Minimum of three (3) years of experience as a Sous Chef or higher position in a food service operation.
- Minimum of three (3) years of Dining Room Manager experience with food & beverage background for teaching front of the house dining room course.

**Preferred Work Experience**

- Experience with Point of Service (POS) system, TOAST.

**Other Requirements**

- Able to work at either the ACC Highland or Elgin campuses.
- Able to teach an am or pm and possible Saturday morning course.

**Qualities of a Successful Candidate**

- Team player that wants to share the love of food with students and wants to continue to build knowledge and be innovative in the culinary or baking/pastry arts.

**Working Conditions**

- Most classes are taught in a professional commercial kitchen with large equipment. Must know how to operate and trouble shoot equipment if needed.
- Subject to standing for long periods of time, walking, sitting, bending, reaching, kneeling, pushing, and pulling.
- Ability to lift up to 50 pounds.
- Work safely and follow safety rules. Report unsafe working conditions and behavior. Take reasonable and prudent actions to prevent others from engaging in unsafe practices.
- Maintain high standard of sanitation practices with all work areas and facility of the department.

**Number of Openings:**

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**Job Posting Close Date:**

May 31, 2024

**Clery Act**

As required by the US Department of Education, employees are required to report violations under Title IX and, under the Jeanne Clery Disclosure of Campus Security Policy and Crime Statistics Act (Clery Act), select individuals are required to report crimes. If this position is identified as a Campus Security Authority (Clery Act), you will be notified, trained, and provided resources for reporting.

**Disclaimer**

The above description is an overview of the job. It is not intended to be an all-inclusive list of duties and responsibilities of the job, nor is it an all-inclusive list of the skills and abilities required to do the job. Duties and responsibilities may change with business needs. ACC reserves the right to add, change, amend, or delete portions of this job description at any time, with or without notice. Employees may be required to perform other duties as requested, directed, or assigned. In addition, reasonable accommodations may be made by ACC at its discretion to enable individuals with disabilities to perform essential functions of the job.

**To apply, please visit:** [https://austincc.wd1.myworkdayjobs.com/en-US/External/job/Highland-Campus/Adjunct-Faculty--Culinary-Arts\\_R-5678](https://austincc.wd1.myworkdayjobs.com/en-US/External/job/Highland-Campus/Adjunct-Faculty--Culinary-Arts_R-5678)

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**Contact Information**

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

**Contact**

Vocational

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