

Culinary Arts Faculty, Part-Time (Adjunct Faculty Pool)
Community College of Philadelphia

Direct Link: <https://www.AcademicKeys.com/r?job=251455>

Downloaded On: Jan. 14, 2025 8:30pm

Posted Jan. 13, 2025, set to expire May 8, 2025

Job Title Culinary Arts Faculty, Part-Time (Adjunct Faculty Pool)
Department All Jobs
Institution Community College of Philadelphia
Philadelphia, Pennsylvania

Date Posted Jan. 13, 2025

Application Deadline Open until filled

Position Start Date Available immediately

Job Categories Faculty Associate
Adjunct Professor

Academic Field(s) Vocational/Technical

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Apply By Email

Job Description

Posting Details

Position Information

Position Title: Culinary Arts Faculty, Part-Time (Adjunct Faculty Pool)

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Requisition Number: FAC00459

General Description

The Department of Business Leadership, Fashion, & Hospitality invites applications for part-time Culinary Arts faculty for Fall 2024 and Spring 2025. This is NOT an online position.

The academic programs and courses provided by the Business Leadership, Fashion, and Hospitality department equip students with the knowledge, tools, skill sets, and practical experience to be competitive in job markets as well as prepare those who desire to continue their education and pursue a bachelor's degree. Students are challenged and encouraged by subject matter experts and participate in active-learning classroom instruction delivered on-campus and in distance learning environments. In addition, there are opportunities for personal growth and social interaction through engagement events, guest speakers, and student organizations.

Part-time faculty teach a full range of culinary arts courses, which include entry-level and advanced theoretical and lab courses. The successful candidate will implement or create labs and instruct students in courses focused on food preparation & production, safety & sanitation, nutrition, American & International cuisine, dining room management, and/or baking. The ideal candidate holds a Bachelor's degree from an accredited institution in Culinary Arts/Hospitality Management. Alternatively, candidates who have an Associate's Degree in Culinary Arts AND Bachelor's Degree in Education, Business Administration, Business, Career and Technical Education, Management or Marketing will also be considered. Successful faculty candidates should have experience in the food service industry and a current ServSafe certification. Please note that this position is an onsite faculty teaching position. Candidates who desire only online teaching modes will not be considered and should not apply.

College Intro

Community College of Philadelphia is an open-admission, predominantly Black institution and a minority-serving institution which provides access to higher education for all who may benefit. CCP's Strategic Plan affirms the College's long-standing commitment to quality, access, affordability and upward mobility while including an emphasis on diversity, equity and inclusion. This plan firmly plants student success at the center of all efforts, establishing the means for each student to achieve their goals.

Teaching faculty are an integral part of the larger Academic and Student Success Division at CCP including Workforce Development or Career Training. The Academic and Student Success Division is a community of learners committed to student success as demonstrated through equitable and measurable outcomes, innovative practices, relevant curriculum, quality learning, and a rewarding student experience. As a minority-serving institution, CCP faculty contribute significantly to our

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collective efforts to improve student success and eliminate racial equity gaps through the utilization of inclusive and high-quality teaching practices.

Specific Responsibilities

- Teach Culinary Arts courses to students with a broad range of industry interests.
- Implement or create labs and instruct students in courses focused on food preparation & production, safety & sanitation, nutrition, American & International cuisine, dining room management, and/or baking.
- Help community college students further develop their culinary knowledge and skills, professional attitudes and behaviors, for college and workplace success.
- Facilitate student learning, provide effective instruction, and perform evaluations of student learning for all assigned classes, using each course's standard course outline as a guide.
- Develop course handouts, lectures, hands-on activities, and presentations.
- Work with other faculty and administrators in developing program curriculum, standards, and policies, including reviewing and participating in textbook selection process where appropriate.
- Be available to students via email, phone, or personal conferences. The method of contact and hours of availability should be clearly communicated to supervisors and to students through the course syllabus each semester.
- Assign grades and maintain course/student records in accordance with FERPA regulations and submit grades and records by established deadlines.
- Meet all classes at the designated times.
- Receive training or stay current in technological or pedagogical advances that promote student learning, including learning and using publishers' software, when applicable.
- Demonstrate a sense of connection and responsibility for helping the College to achieve success through a commitment to its mission, vision, and values.
- Actively participate in the academic life of the College.
- Communicate effectively, share vision, focus on people, initiate positive change, value differences and foster collaboration. Work with and inspire others to achieve college, department, and individual success. Proactively identify/address problems.
- Establish an inclusive environment in the classroom. Demonstrate an understanding of, and sensitivity to, the diverse academic, socioeconomic, cultural, and ethnic backgrounds of the College's faculty, staff and students.
- Participation in continual assessment and course updates to ensure excellence in meeting program and student learning outcomes.
- Commitment to the College's Mission: Demonstrate a sense of connection and responsibility for helping the College to achieve success through a commitment to its mission, vision, and values.

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- **External and Internal Community Relations:** Actively participate in the academic life of the College; including participation in graduation, recruitment events, general assemblies, student life activities and other cross functional teams. Create learning opportunities for students inside and outside of the classroom including opportunities to teach dual-enrollment high school students.
- **Collaboration:** Communicate effectively, share vision, focus on people, initiate positive change, value differences and foster collaboration. Work with and inspire others to achieve college, department, and individual success. Proactively identify/address problems.
- **Respect for Diversity:** Establish an inclusive environment in the classroom. Demonstrate an understanding of, and sensitivity to, the diverse academic, socioeconomic, cultural, and ethnic backgrounds of the College's faculty, staff and students.
- **Assessment:** Full participation in the assessment of student learning and student learning outcomes at the course, program, and institution levels.
- **Student Success:** Strive for excellence in teaching, applying best practices in field of discipline, and modeling behaviors that encourage student success and retention. Utilize innovative teaching strategies and technologies for online learning and other technology tools to meet the learning needs of a diverse student population. Maintain office hours to meet with students outside of the classroom and respond to questions or concerns.
- **Leadership and Development:** Commitment to professional learning and growth, student mentoring, and service to the profession. Remain current in the use of technology, developments within the field of discipline, and developments related to teaching and student success.

Minimum Qualifications

- Bachelor's degree from an accredited institution in Culinary Arts or Hospitality Management

OR

- Associate's Degree in Culinary Arts AND Bachelor's Degree in Education, Business Administration, Business, Career and Technical Education, Management or Marketing.
- 5 years' experience in the food service industry.
- Current ServSafe certification.
- Ability to teach a full range of culinary arts courses, which include entry-level and advanced theoretical and lab courses.
- Experience with analyzing and controlling food and beverage management costs utilizing common control methods and software to make decisions, oversee inventory, and cost controls for program.

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- Ability to integrate current culinary trends into all courses.
- Ability to effectively use teaching strategies and technologies for in-person and/or online learning.
- Knowledge of, and ability to integrate, current technological applications into our culinary courses.
- Ability to deliver required, predefined course elements, while drawing from one's own knowledge and experiences, to engage students and make the course their own.
- Ability to teach a variety of day and evening, and first- and second-year courses, at the main campus.
- Problem-solving and decision-making skills.
- Excellent oral, written, and interpersonal communication skills.
- Commitment to participating in the intellectual life of the department, and a willingness to participate in the life of the College through leadership in department and college-wide committees.
- Experience working with students from a diverse range of backgrounds, abilities, and ages required.
- Experience with and commitment to the use of instructional technology.

Preferred Qualifications

- Master's degree from an accredited institution preferred.
- Experience coordinating and supervising students' industry-related work experiences.
- Accreditation by the American Culinary Federation (ACF) with one or more of the following: Certified Sous Chef, Certified Chef de Cuisine, Certified Executive Chef, Certified Master Chef, Certified Culinary Educator preferred.
- Active participation in industry related professional development activities, meetings, and/or conferences.
- Prior experience using Canvas Learning Management System.
- Active participation in national and/or regional industry professional organizations.
- Demonstrated experience teaching within a community college.
- Bilingual or other language proficiency.

Work Location: Main Campus

Benefits Summary

Salary Grade or Rank: Adjunct Faculty

Position Type: Faculty

Employment Status: Part-Time

Special Instructions to Applicants

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Interested candidates should complete an online application.

- Cover Letter of interest and resume required.
- Name and contact information of 3 references required.
- Employment offers are contingent upon successful completion of background checks in accordance with PA Child Protective Services Law.
- Must be legally eligible to work in the U.S.

Community College of Philadelphia is an affirmative action/equal opportunity employer and does not discriminate on the basis of race, sex, sexual orientation, gender identity, religion, color, national or ethnic origin, age, disability, status as a Vietnam Era Veteran or disabled veteran or any other status protected by law, in matters pertaining to employment.

Supplemental Questions

Required fields are indicated with an asterisk (*).

1. * How did you first learn about this employment opportunity?
 - Community College of Philadelphia Website
 - Careerbuilder.com
 - HigherEdJobs.com
 - LinkedIn
 - The Chronicle
 - Job Fair
 - Indeed.com
 - HireVeterans.com
 - HERC - Higher Education Recruitment Consortium
 - CCP - Faculty Recruiting Event
 - Other
2. * If your answer to the above question is Other, please note the source below. If this question does not apply to you, enter N/A.

(Open Ended Question)

3. * Do you possess a Bachelor's degree from an accredited institution in Culinary Arts or Hospitality Management OR and Associate's degree in Culinary Arts and a Bachelor's degree in Education,

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Business Administration, Business, Career and Technical Education, Management or Marketing?

- No Response
 - Yes
 - No
4. * Do you have a current ServSafe certification?
- Yes
 - No
5. * Do you have Five (5) years experience in the food service industry?
- Yes
 - No
6. * Do you have experience with analyzing and controlling food and beverage management costs utilizing common control methods and software to make decisions, oversee inventory, and cost controls for program.
- Yes
 - No
7. * Do you have experience coordinating and supervising students' industry-related work experiences?
- Yes
 - No
8. * Do you have experience using the Canvas learning management system?
- Yes
 - No
9. * Do you have experience teaching at a community college?
- Yes
 - No

Documents Needed to Apply

Required Documents

1. Resume
2. Curriculum Vitae
3. Cover Letter/Letter of Application
4. Unofficial Transcripts
5. References

Optional Documents

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1. Teaching Philosophy
2. Writing Sample
3. Letters of Recommendation
4. Other Document (See Special Instructions to Applicant)

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Contact Information

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

Contact Abby Ametrano Aametrano@ccp.edu
All Jobs
Community College of Philadelphia