

**Culinary Arts Faculty, Full-Time
Community College of Philadelphia**

Direct Link: <https://www.AcademicKeys.com/r?job=256448>

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Posted May 1, 2025, set to expire Aug. 30, 2025

Job Title Culinary Arts Faculty, Full-Time
Department All Jobs
Institution Community College of Philadelphia
Philadelphia, Pennsylvania

Date Posted May 1, 2025

Application Deadline Open until filled

Position Start Date Available immediately

Job Categories Core Faculty

Academic Field(s) Culinary Arts/Food Management

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Apply By Email

Job Description

Posting Details

Position Information

Position Title: Culinary Arts Faculty, Full-Time

Requisition Number: FAC00489

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General Description

The Department of Business Leadership, Fashion and Hospitality invites applications for a full-time, tenure-track faculty in Culinary Arts for the 2025-2026 academic year.

The Community College of Philadelphia seeks a full-time Culinary Arts Faculty member who is committed to fostering student success and engagement in culinary education. The instructor will teach a diverse range of Culinary Arts courses, including food preparation, safety and sanitation, nutrition, and international cuisine. Responsibilities include developing and conducting hands-on labs and instructional activities that enhance student learning, as well as supporting students in building their culinary skills and professional behaviors for both academic and workplace success.

Qualifications for this position include expertise in culinary arts education or relevant industry experience, along with a strong commitment to teaching and student development. Join our team to inspire and cultivate the next generation of culinary professionals!

The academic programs and courses provided by the Business Leadership, Fashion, and Hospitality (BLFH) 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.

The Culinary Arts program leads to an Associate in Applied Science (A.A.S.) degree and provides students with a culinary education that has depth and breadth as well as crucial work experience. The Culinary Arts program is designed to expose students to a broad range of career options to which they can add depth and specificity through their work experience during and after completing the curriculum. Graduates of the program are prepared for positions as chefs, cooks and kitchen workers in restaurants, schools, health care and university food operations, and other institutions.

#ID23

College Intro

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

Specific Responsibilities

- Applications will demonstrate an interest in contributing to the future of the Department and the life of the College. The Department seeks applicants actively engaged in teaching and committed to promoting student success within and beyond the classroom.
- 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 baking.
- Support 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.
- Meet all classes and other scheduled responsibilities such as office hours and meetings at the designated times. 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.
- Become expert in curricula and other course materials, prepare lectures, hands-on activities, and presentations for effective teaching.
- Assign grades and maintain course and student records in accordance with FERPA regulations and submit grades and records by established deadlines.
- Proactively identify and address student problems.

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- Maintain and develop curriculum that is consistent with departmental learning objectives. Work with other faculty and administrators in developing program curriculum, standards, and policies, including reviewing and participating in textbook selection process where appropriate.
- Commitment to participating in the intellectual life of the department and a willingness to participate in the College through leadership in department and college-wide committees. Active participation in industry related professional development activities, meetings, and/or conferences.
- 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.
- 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 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.
- Five (5) years' experience in the food service industry.
- Current ServSafe certification.
- At least two (2) years of experience teaching at the college level, either as the primary instructor

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or as a graduate teaching assistant.

- 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.
- 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 and/or at Regional Centers.
- 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 College through leadership in department and college-wide committees.
- 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 preferred.
- 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 preferred.
- Prior experience using Canvas Learning Management System preferred.
- Demonstrated experience teaching diverse student populations and addressing equity gaps.
- Demonstrated experience teaching within a community college.
- Bilingual or other language proficiency.

Work Location: Main Campus, NERC, CATC, NWRC

Benefits Summary

Benefits:

"Success Starts Here" at Community College of Philadelphia. We recognize that our success as a college and the success of our students starts with our employees. Our employees are vital to our success. Our total compensation package includes a comprehensive offer of benefits that are unrivaled

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by most.

Full-time faculty and staff benefits include:

- College-paid medical, dental, drug, life and disability insurance
- Tuition remission (for classes at the college)
- Forgivable tuition loan (for classes at any accredited academic institution)
- 403(b) retirement plan with 10% College contribution with employee contribution 5%
- Flexible spending accounts

Additional College benefits:

- Winter break: 1 week around the third week in December and New Years
- Spring Break: 1 week in March

For More information about the College benefits and eligibility based on employee class, please visit:

<https://www.mycpp.online/human-resources/benefits-eligibility>

Salary Grade or Rank: 5 or 6

Min Salary/Hourly Rate: \$56,095

Max Salary/Hourly Rate: \$96,558

Job Posting Open Date: 11/13/2024

Position Type: Faculty

Employment Status: Full-Time

Special Instructions to Applicants

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.

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Community College of Philadelphia is an 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 hear about Community College of Philadelphia?
 - CareerBuilder.com
 - Higheredjobs.com
 - LinkedIn
 - The Chronicle
 - Veterans Job Fair
 - Professional & Technology Diversity Career Fair
 - AL DIA - Diversity Career Fair
 - Community College of Philadelphia Website
 - Indeed.com
 - 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, Business Administration, Business, Career and Technical Education, Management or Marketing?
 - No Response
 - Yes
 - No
4. * Do you have Five (5) years experience in the food service industry?
 - Yes
 - No
5. * Do you have a current ServSafe certification?

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- Yes
- No
- 6. * Do you have a minimum of two years teaching experience in college setting?
 - Yes
 - No
- 7. * Do you possess a Master's Degree?
 - No Response
 - Yes
 - No
- 8. * Please list the current accreditation by the American Culinary Federation (ACF) that you possess.

(Open Ended Question)

Documents Needed to Apply

Required Documents

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

Optional Documents

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

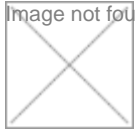
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Contact Information

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

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