

Assistant Professor, Hospitality-Culinary Arts &
Management
Allan Hancock College

Direct Link: <https://www.AcademicKeys.com/r?job=268009>

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Posted Nov. 6, 2025, set to expire Mar. 8, 2026

Job Title Assistant Professor, Hospitality-Culinary Arts & Management
Department Applied Behavioral Sciences
Institution Allan Hancock College
Santa Maria, California

Date Nov. 6, 2025
Posted

Application November 30, 2025
Deadline
Position January 2026
Start Date

Job Assistant Professor
Categories

Academic Culinary Arts/Food Management
Field(s)
Business

Job [https://www.governmentjobs.com/careers/hancockcollege/jobs/5118542/assistant-](https://www.governmentjobs.com/careers/hancockcollege/jobs/5118542/assistant-professor-hospitality-culinary-arts-management)
Website [professor-hospitality-culinary-arts-management](https://www.governmentjobs.com/careers/hancockcollege/jobs/5118542/assistant-professor-hospitality-culinary-arts-management)

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Job
Description

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Salary

\$69,030.00 - \$91,651.00 Annually

Location

Santa Maria

Job Type

Full-Time Faculty

Job Number

202200488

Department

Applied Behavioral Sciences

Opening Date

10/28/2025

Closing Date

11/30/2025 11:59 PM Pacific

Position Summary

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This is a full-time, 175-day (10-month annual contract) tenure-track faculty position in the Applied Behavioral Sciences Department, which hosts both the HOSPITALITY/CULINARY ARTS & MANAGEMENT (HOSP/CA) academic programs. This instructional faculty position is responsible for the following: Providing instruction in assigned classes under supervision of the assigned Dean of Academic Affairs; supporting students in course progress and program completion of educational and vocational goals; assessing student and program learning outcomes; participating in articulation and curriculum development and review, maintaining currency and relevancy in assigned disciplines of hospitality and culinary arts and management; overseeing industry advisory committee; and collaborating with industry partners; coordinating aspects of programs such as shopping, conducting inventory, and maintaining compliance with regulatory agencies; utilizing current technology in performing employment responsibilities; engaging in college service by participating in faculty governance including accreditation and faculty councils and committees; fulfilling other duties and responsibilities of a full-time faculty member.

This instructional assignment may include coordination duties and instruction in a variety of modalities and may occur on evenings and weekends at any college site or campus.

BEGINNING DATE

January 2026, pending board approval.

Essential Functions and Qualifications

- Possess extensive experience as a lead chef or baker, resort, restaurant, or catering company; OR, as a restaurant manager for a resort, restaurant, or catering company.
- Demonstrate an understanding of diverse industry/workforce needs, and comprehensive curricular knowledge to effectively teach the breadth of courses listed for both Hospitality and Culinary Arts and Management in the college catalog.
- Apply current pedagogical theories and practices in the academic classroom.
- Creation of engaging curriculum through a variety of instructional modalities incorporating current technologies.
- Ability to coordinate multifaceted and innovative academic program by conducting meetings, mentoring faculty, providing outreach to students and industry partners, managing program budgets, purchasing and overseeing inventory, and shopping for program course offerings.
- Experience and ability to develop and manage operational budgets to requisition supplies and materials.
- Demonstrate knowledge of organization skills in the volume of food production and preparation.

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- Commitment to staying current and relevant with research and best practices in hospitality and culinary arts and management industries.
- Knowledge of federal, state, county, and local standards, regulations, and initiatives relevant to the workforce and working in a licensed commercial kitchen.
- Able to communicate effectively in a professional and positive manner within a diverse community of learners.
- Work collaboratively with a dynamic team of professionals.
- Develop, organize, and manage systems to support the needs and functions of the Hospitality and Culinary Arts Academic Programs.
- Engage students in instruction that support diverse learning styles while providing opportunities for meaningful feedback and application of knowledge.
- This position may require travel per district policy within and outside the district area as a representative of the district to meet the needs of the program and develop and maintain collaborations with the community including local high schools, local industry, universities and colleges, local stores, and professional associations.

Minimum Qualifications

The governing board seeks an individual with the following minimum qualifications:

- Any bachelor's degree or higher from an accredited institution and two years of full-time professional experience in an occupation directly related to the duties and responsibilities of this assignment; OR an associate degree from an accredited institution and six-years of directly related full-time professional experience in an occupation related to this assignment.
- Evidence of sensitivity to and understanding of the diverse academic, socioeconomic, cultural, and ethnic backgrounds of staff, community college students and staff and students with disabilities.
- Possess and maintain ServeSafe Food Safety Manager certification and an associated proctor license.
- Ability to qualify for district vehicle insurance coverage.
- Demonstrate compliance with commercial kitchen regulations.

In its desire to select outstanding faculty members from the largest possible pool of qualified applicants, Allan Hancock College recognizes the fact that candidates may have attained expertise in a discipline through a variety of means. Certain combinations of education, experience, and other accomplishments in the field may be judged by the district as equal to the stated minimum qualifications for this position. Candidates who feel they possess such equivalent qualifications are encouraged to complete the equivalency form and provide appropriate documentation of their

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qualifications as outlined in [Board Policy 7211](#) ([Download PDF reader](#)).

Additional Information

Start date: January 2026, pending board approval.

The hiring salary range is \$69,030 to \$91,651 dependent upon education and experience.

To be considered for this position, the candidate must submit the following application materials through our website (<https://www.hancockcollege.edu/hr/by>) **Sunday, November 30, 2025**, by 11:59 PST:

- Cover letter;
- A current and complete resume/CV of education and professional experience;
- A statement that demonstrates a sensitivity to and understanding of the diverse academic, socioeconomic, cultural, disability, gender identity, sexual orientation, and ethnic backgrounds of community college students;
- Transcripts (unofficial copies are acceptable for the application process). **Official transcripts are required at the time of hire.**

Applicants who do not meet the minimum requirements as defined above must also complete and attach an [Equivalency Petition](#) ([Download PDF reader](#)) ([Download PDF reader](#)) ([Download PDF reader](#)) to be considered.

Allan Hancock College provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression, or any other characteristic protected by federal, state or local laws. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation, and training.

Allan Hancock College will not sponsor any visa applications.

Contact Information

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

Contact

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