

## **EMPLOYMENT OPPORTUNITY**

### **PASTRY ARTS CHEF INSTRUCTOR**

**Required for the Tourism and Culinary Centre**

**(Continuing position – commencing August 1, 2011)**

#### **DUTIES & RESPONSIBILITIES**

- Develop and maintain learning resources by developing/preparing curriculum, learning activities and projects, defining assessment criteria and selecting/developing learning resource materials and equipment that enhance the program and meet industry standards
- Provide an appropriate variety of individual and group instruction and self-directed learning to assist learners in skills and knowledge development
- Provide training for all aspects in the pastry and baking department including Boulanger, advanced sugar work and working with chocolate
- Comply with Occupational Health and Safety regulations in the learning environment and ensure learners understand and follow all applicable procedures
- Evaluate and monitor student progress and counsel learners regarding occupational goals
- Communicate and work with service staff to ensure an efficient and professional service environment
- Supervise kitchen support staff to ensure quality and efficient work ethic and completion of tasks
- Train students in competition-related initiatives
- Liaise with profession and community
- Perform other instructional and administrative duties

#### **QUALIFICATIONS**

Candidates must possess a Baker Red Seal, a diploma in Culinary Arts or a certificate in Pastry Arts and five years recent pastry experience at the management level in a fine dining environment. Candidates must be well versed in all aspects of pastry, baking and chocolate work. Demonstrated leadership abilities as well as strong interpersonal, organizational, oral and written communication and computer skills are essential. Prior teaching experience, a Certificate in Adult Education and prior experience in culinary competitions will be considered assets.

**APPLICATION REVIEW DATE: Friday, June 17, 2011**

We offer competitive salaries and excellent benefits. To apply, submit the following: letter of application, detailed resume and the names of three references (**Quoting Competition A11-07**) to the address below.

*Only those selected for the next step in the selection process will be contacted.*



#### **Human Resources**

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