

Instructor, Culinary Skills

Aboriginal Education and ACCESS Programs

Applicants are to clearly demonstrate how they satisfy the selection criteria in their written submissions and must identify the competition number they are applying for in the subject line of the email.

An eligibility list may be created for similar casual, part-time, full-time, and term positions

DUTIES

Reporting to the Chair of Indigenous Education and ACCESS programs, requires an Instructor to deliver theory to students in the Culinary Skills Indigenous Program. Duties related to instructing include instructional methodology, curriculum development evaluation theory courses related to the program. Instructional duties may include such courses as Seminar in Traditional Teaching, Basic Food Preparation, Communication, Culinary Computer Application and Employability Skills. Culinary Instructors must work effectively with the Culinary Team to deliver approved curriculum content.

It is also important to: participate in college activities, build positive relationships, respect individual ways of knowing, and collaborate to achieve positive outcomes.

REQUIRED QUALIFICATIONS

- Diploma from a recognized Culinary program or Apprenticeship certification. An equivalent combination of education and experience may be considered
- Culinary Red Seal designation
- Several years of progressive cooking experience in food service, which may include clubs, hotels and restaurants
- Experience with and practice of Indigenous culture, history, knowledge systems
- Ability to present material online to groups with the use of appropriate technology
- Proficient in the use of Microsoft Office Suite (Word, Excel, Power Point, Outlook, MS teams) and ability to adapt to new technologies
- Strong presentation skills
- Ability to work successfully within a team environment
- Demonstrated leadership skills
- Strong written communication skills
- Excellent verbal communication skills
- Ability to work remotely
- Indigenous ancestry
- Values Diversity, Equity, and Inclusion
- Commitment to lifelong learning

ASSETS

- Certified Chef de Cuisine Certification
- Related teaching experience with a Culinary Program
- Experience in teaching communication, employability skills and computer application courses

CONDITIONS OF EMPLOYMENT

- Applicants must be legally entitled to work in Canada
- This position may be required to work evenings and/or weekends
- Instructors are required to complete a Certificate in Adult Education (CAE)
- Incumbent must hold a valid Food Handler's Certificate

COMPETITION NUMBER

2020-155

CLOSING DATE

January 18, 2021

SALARY

\$31.06 - \$46.13 hourly*

POSITION LOCATION

Notre Dame Campus
(Winnipeg, MB)

POSITION TYPE

Part-Time Position Available
Anticipated Start January 25, 2021

APPLY BY EMAIL TO

humanresources@rrc.ca

Red River College is a leader in applied learning and innovation. Our talented team of employees is passionate about education, innovation and student success. We offer competitive salaries, extensive benefits and the opportunity for personal and professional growth in a rewarding career.

We seek diversity in our workplace. Indigenous persons, women, visible minorities and individuals with disabilities are encouraged to apply.



We thank all applicants for their interest, but only those selected for an interview will be contacted. Red River College provides accommodations to applicants with disabilities throughout the hiring process. If an applicant requires accommodation during the application or interview process, Human Resource Services will work with the applicant to meet accommodation needs.

For more information and other employment opportunities, visit rrc.ca/hr