

Cooking/Baking Instructor - Program Specialist Job Number: 38589

**Are you an expert in your field?
Do you have a passion for teaching and sharing your skills with others?**

The City Arts Centre has a reputation of providing quality experiences that are accessible and affordable. We are currently looking for Cooking Instructors to teach beginner cooking, baking and cake decorating programs for summer day camps. As an instructor, you must be confident and competent in your field and wish to share your skills. You will be required to plan, prepare and teach lessons to a variety of students with varying skill levels. If you have a passion and skill for cooking and teaching, this is the job for you!

Some of your exciting responsibilities will be to:

- Work independently to develop lesson plans that are both skill level appropriate for 5-day summer camps
- Prepare classroom setting and supplies for each day or weekly class
- Instruct on all technical aspects and some history of culinary arts
- Coach children and youth to create successful recipes
- Implement safety and clean-up procedures established for the facility in keeping with OH&S standards
- Assist in the distribution and collection of program evaluations
- Attend in-services as required
- Perform other related duties as required

Qualifications:

- Must be at least 18 years of age
- Completion of Grade 12
- Red Seal in culinary arts or completion of first year formal culinary training is preferred, Possession of Food Safety Certification will be considered as an asset
- Experience instructing children and youth is required
- Previous experience delivering baking and cooking programs is an asset
- Demonstrated ability to teach or mentor in culinary arts
- Ability to problem solve, and communicate effectively and professionally in a classroom setting
- Demonstrated ability to enthusiastically deliver programs while maintaining a safe environment for all participants
- Ability to assess the needs of participants and adjust lesson plans for a variety of skill levels
- Knowledge of knife skills and safety is an asset
- Experience as a chef or sous chef is considered an asset
- Valid Standard First Aid with Level C CPR is a requirement of this position
- Hire is dependent upon a Police Information Check including Vulnerable Sector check satisfactory to the City of Edmonton
- Values align to the Cultural Commitments

Management and Out-of-Scope positions at the City of Edmonton are being reviewed for possible inclusion in the Civic Service Union 52 bargaining unit. If this position is impacted, the incumbent will be notified accordingly.

***We are an equal opportunity employer.
We welcome diversity and encourage applications from all qualified individuals.***

Up to 6 temporary part-time positions

Hours of Work: Up to 39 hours per week for up to 6 weeks in July and August; up to 10 hours per week ongoing. Evening and weekend work may be required.

Salary: \$22,500 - \$33,000 (Hourly)

Talent Acquisition Consultant: KC/JB

Classification Title: PS - Fine Arts

Posting Date: Mar 4, 2020

Closing Date: March 18, 2020 11:59:00 PM (MDT)

Number of Openings (up to): 6 - Temporary Part-time

Union: Out of Scope

Department: Community and Recreation Facilities

Work Location(s): Various Locations (City Wide)