

# RIALTO UNIFIED SCHOOL DISTRICT

## CTE Culinary Arts/Food Technology Academy Instructor Job Description

### DEFINITION

Be a part of our New Career Technology Education sequence in a state of the art facility serving high school students. Using advanced technology skills in the classroom, as well as plan, carry out, evaluate and supervise instructional activities with a special emphasis on raising achievement for a wide range of learners. Must be creative, collaborative, and a flexible teacher willing to innovate and implement Problem or Project-Based Learning. Explore team-teaching with other teachers, to collaborate with higher education faculty, and to commit to working on collaborative teams.

### ESSENTIAL DUTIES AND RESPONSIBILITIES

Prepare students for careers in the hospitality, food technology and food science industry, providing technical instruction relevant to the actual work environment using the prescribed course curriculum, exercising methods of recruitment and retention of students.

Working within and in harmony with the District's goals and objectives.

Implement lessons to teach skills required for students to master competencies, including integration of academic skills.

Competencies include proper equipment handling, product identification, terminology, etc.

Provide group and individual instruction using a variety of effective teaching strategies, aids and equipment.

Engage students in hands-on learning while maintaining academic rigor.

Assess students regularly, using a variety of measures, and provide consistent feedback to students on their progress and maintain accurate student records.

Extend student learning using industry resources such as field trips and guest speakers.

Manage classroom in a manner conducive to learning.

Assist in developing, writing, and implementing new sequenced curriculum based on Common Core and Career Technical Education Model curriculum standards.

Form relationships and partnerships with businesses, community colleges, and universities especially in areas of food technology, food science, nutrition, hotel and restaurant management.

Co0025 1nd rate .4(CI2.81date .4(c-51-usu7ts at2 (n4404(u(y) e)shure)4 .4(c-5e)0r1-.898a-.0016.502 -C2.8T,9)0r1-..lly a4( )-.9(m)99-54)-

es and attendance.

tee meetings.

nd for professional growth.

ned.

### QUALIFICATIONS

#### Knowledge of

Correct English usage, spelling, grammar and punctuation.

Knowledge of existing and emerging technologies.

Knowledge of current Health Code Regulations.

**Credentials and Experience:**

Bachelor’s degree or higher in home economics, food science and food technology, or nutrition. Appropriate Career Technical Education or Designated Subjects Credential or eligibility for appropriate credential.

For verification of eligibility, the following must be submitted with the application:

¾Verify three years of work experience directly related to the subject. One year equals 1,000 clock hours.

¾May substitute 48 semester units of postsecondary vocational coursework related to the subject for a maximum of two of the three years of work experience. Additionally, one of the following may be used as one year of work experience toward meeting the three years of required experience:

Appropriate Career Technical student organization experience as well as industry experience.

At least one year of the required work experience must be within the last five years or two years within the last ten years immediately preceding the issuance of the credential

**PHYSICAL DEMANDS**

**Physical class:**

**Moderate lifting** - 40 pounds maximum with occasional lifting and/or carrying objects weighing up to 40 pounds.

**Work area requirements:**

Regular working classroom, parking lot, and field trips. Ability to use common school hand tools, computer, telephone and photocopy machine. Ability to traverse any part of the campus which would include asphalt, sidewalks and garden areas.

**Physical requirements:**

The time requirements are listed considering this wording and meaning:

- Occasionally/low - up to 3 hours
- Frequently/Medium - 3 to 6 hours
- Constantly/High - 6 to 8 hours

Stooping:	Frequently	Push/Pull:	Frequently
Bending:	Frequently	Carrying:	Frequently
Lifting:	Frequently	Standing:	Frequently
Reaching:	Frequently	Kneeling:	Not required
Handling:	Frequently	Sitting:	0 or may sit 60 minutes a day
Crouching:	Frequently	*Driving:	Must have ability to get to in-service meetings
Grasping:	Frequently	Walking:	Frequently
Fingering:	Frequently		

*\*Possession of a current California Driver’s license, a DMV printout and the ability to be covered by the company auto insurance is required.*

**Frequent motion:**

Twisting:	Frequently	Elbow flexion/extension:	Frequently
Wrist flexion:	Frequently	Reaching to shoulder level:	Occasionally
Forward shoulder/neck flexion:	Occasionally	Reaching below shoulder level:	Frequently
Reaching to above shoulder level:	Occasionally to put up classroom bulletin boards or decorations		

**Ability to deal with psychological factors:**

Team work: Yes  
Frustration: Medium  
Repetitive tasks: Yes  
Level of responsibility: High

Must keep up with schedule: High  
Able to work overtime as needed: High  
Dealing with angry parents, students: Yes

**Physiological factors:**

Orientation to time, place or person: Yes  
Ability to read at 12<sup>th</sup> grade level: Yes  
Able to keep up a high activity level during the shift: Yes

Must maintain a high level of consciousness: Yes  
Ability to comprehend and follow directions: Yes