



School District No. 46 (Sunshine Coast)

Job Description #M-22

INDUSTRY TRAINING CHEF

Location: All

SUMMARY:

Under the direction and instructional supervision of the teacher, and the supervision and evaluation of the administrator, participates in all aspects of the facilitation and delivery of the Culinary Arts Program. This includes food production, food costing, quality control and demonstration of skills.

DUTIES:

- Demonstration of recipes and all components of the Level 1 Apprenticeship program as outlined by the B.C. Industry Training Authority
- Prepares students for bi-weekly assessment required by the Industry Training Authority or partner college
- Performs general kitchen and cooking duties such as planning menus, preparing and selling food, overseeing washing dishes, and cleaning equipment.
- Ordering all equipment and supplies required to run the program.
- Operates equipment such as meat slicers, ovens and mixers and ensures that equipment is maintained in good working order.
- Participates in organizational/assessment meetings with regard to student learning
- Working as part of a team comprised of instructors, administrators and support staff.
- Assists in the training of students who are part of the Cafeteria program.
- Carries out any or all duties under the classification of Cafeteria Teaching Assistant, as required.
- Performs all duties with a level of interpersonal skills appropriate to the position.
- Maintains the confidentiality of sensitive information seen or heard.
- Maintains familiarity with Workplace Hazardous Materials Information System (WHMIS) and WorkSafeBC safety procedures.
- May be required to perform other job related duties as assigned.

QUALIFICATIONS:

- Grade 12 education or the equivalent
- Red Seal Trade Certification as a Chef