

Assistant Professor of Culinary Arts

College of the Ozarks is seeking a Culinary Arts Faculty Member to instruct and support the culinary arts and hospitality management program courses, participate in student success through advising for courses, internships, and career placement; actively assist in the continual maintenance and organization of a culinary kitchen lab, including ensuring accurate product ordering, use, and record keeping; function as lead for special events and food demonstrations, coordinate accreditation process and advisory board committee, and lead students as a role model for the College's five-fold mission: Christian, Academic, Vocational, Cultural, and Patriotic.

Essential Job Functions:

- Design courses, develop student learning outcomes, and provide instruction for courses in culinary arts and hospitality management.
- Update coursework as needed and contribute to course student learning outcomes and program assessments.
- Provide ongoing advising for culinary arts and hospitality management student majors & minors.
- Make ready materials, products and equipment for classes.
- Assist in club advisory duties for students, and local American Culinary Federation (ACF) chapter meetings/competitions/events.
- Assist in facilitating five-year program review process.
- Stay current in educational trends in higher education and in the culinary/hospitality industry.
- Stay current in continued education/skills requirements for ACF certification and program accreditation.
- Provide tours and educational demonstrations to potential students and high school group visits.
- Be knowledgeable of College programs and resources and be available to respond to current and prospective student inquiries and needs, as requested.
- Monitor student retention and participate in strategies that contribute to student success and retention.
- Assist in product acquisition for all lab events, including updating and organizing weekly product needs lists, monitoring inventory, placing orders, checking in and putting away orders, and physically picking up product.
- Coordinate ACF accreditation process, annual reporting, advisory board committee selection and bi-annual meetings.

Required Minimum Qualifications:

Bachelor's degree in culinary arts;
Certified sous chef;
Five years industry experience.

Preferred Qualifications:

Master's degree in culinary arts, hospitality management, business administration, or professional studies from an accredited institution; Accreditation by the American Culinary Federation (ACF) with one or more of the following: Certified Sous Chef, Certified Chef de Cuisine, Certified Executive Chef, Certified Master Chef, Certified Culinary Educator preferred; Active participation in industry related professional development activities, meetings, and/or conferences preferred; Five–10 years industry experience.

The successful candidate must embrace the College's Christ-centered mission and demonstrate excellence in teaching undergraduate students, a commitment to serving as a mentor and positive role model, and an interest in the relationship of one's field to the Christian faith. College of the Ozarks is a small (1,400 students), liberal arts, work-study college with a commitment to evangelical Christian faith and service, located in southwest Missouri near Branson (www.cofo.edu). Send letter of application, CV, transcripts, and three letters of recommendation (including one from your pastor) to: Dr. Eric Bolger, Provost, PO Box 17, Point Lookout, MO 65726, or email hitchcock@cofo.edu. Review of applications will begin immediately and continue until the position is filled.