



JOB POSTING

Adjunct Instructor

We are looking for campus based adjunct instructors to teach courses in the Culinary Arts. The Adjunct Instructor is an integral part of LMM's Workforce Development Vocational Education training for students in the certificate, diploma and associate's degree programs in Culinary Arts and Hospitality.

Company Description

A mission-driven organization, Lutheran Metropolitan Ministry (LMM) serves people in Northeast Ohio and walks with them on their road to self-sufficiency. LMM helps empower people to overcome barriers, obtain job skills, gain employment, locate safe and stable housing, access counseling and support services, stay out of prison, and secure second chances in community. Our mission is to promote shalom (peace, well-being) and justice (right relationships) through a Christian ministry of service and advocacy with those who are oppressed, forgotten and hurting.

Position Summary

The Adjunct Instructor promotes culinary industry standards and professionalism and relates professional/life/industry experience to learning by the continuation of professional/technical skills development, the introduction of industry perspective into courses, and the active awareness of professional/industry trends and opportunities.

Some of the duties include:

- Design and deliver classroom and lab instruction through the development of instructional plans to meet course competencies and support lesson objectives; delivers instruction as approved
- Responsible for teaching participants food preparation, food production, and the overall structure and work flow of a kitchen; Conduct culinary demonstrations
- Maintain accurate records of student progress, submits grades, attendance, and other reports on time
- Works in collaboration with Executive Chef and Kitchen Manager/Sous Chef to create a positive learning atmosphere in the kitchen and lab areas
- Maintain a current knowledge of teaching discipline/field of study
- Participate in curriculum monitoring and development process
- Participate in initiatives in support of recruitment, retention, and graduation goals
- Provide competency-based education which aligns with organizational model of curricula as well as supports the system delivery
- Ensure compliance of all local, state and federal regulations relative to cleanliness, food preparation and the serving of food
- Hands on experience and skills in the areas of kitchen mise en place, fundamental cooking techniques, kitchen safety and sanitation, culinary math, nutrition, baking, and catering
- Follow HACCP and ServSafe guidelines and procedures

Qualifications

Our ideal candidate has an Associates Degree in Culinary Arts, Bachelor's Degree preferred; a minimum of three (3) years industry experience, which includes education, training and developing others; ServSafe Certification and prior experience working with high-barrier populations. A valid Ohio Driver's license and proof of insurance, required.

LMM offers a number of benefits for full time staff including, but not limited to: medical dental, vision, disability, life, generous paid time off, and a 403 (b) retirement savings plan. LMM embraces cultural diversity and is Equal Opportunity Employer/Minorities/Female/Disabled/Veteran, and a Drug-Free Workplace.

Join our team! Go to www.lutheranmetro.org/employment to complete an online application and attach a cover letter (with salary requirements) and resume. Applications accepted until position is filled.