

Pursuant to the State of Tennessee's policy of non-discrimination, the Tennessee School for the Deaf does not discriminate on the basis of race, sex, religion, color, national or ethnic origin, sexual orientation, age, disability, or military services in its policies, or in the admission of, access to, treatment, or employment in its programs, services, or activities.

Culinary Arts Teacher – TSD Upper School

Position begins July 30, 2019

Description

The Culinary Arts teacher will help each pupil develop competence in Culinary Arts; motivate each pupil to apply their understanding of culinary arts in the effort to prepare students for employment; encourage pupils to develop their special talents in the field of culinary arts.

Essential Duties and Responsibilities: *These are not exclusive or all-inclusive. Other duties may be required and assigned.*

- Demonstrate and teach Culinary Arts in both the classroom and training kitchen
- Follow safety regulations on professional kitchen equipment
- Follow Tennessee Health Department regulations regarding food processing, sanitation, and professional food service management
- Establish clearly defined objectives for all lessons, units, projects, and reports and communication objectives to students according to culinary standards and the student's individual needs and abilities.
- Seeks out culinary arts opportunities to promote student learning and foster positive relationships with all stakeholders who can serve as resources
- Maintains knowledge of best practices in Culinary Arts programming
- Differentiates instruction to meet the needs of diverse learners
- Provides individualized and small group instruction in order to adapt the curriculum to the needs of each student, to the extent feasible
- Attends faculty, department and/or grade level meetings and serves on committees upon request

Terms of Employment: Full-time 10-month teacher contract

Qualifications:

- Bachelor's Degree in Education
- Tennessee Endorsements: 730 Culinary Arts & 463 Deaf Education endorsement
- One of the following industry certifications: Serv-Safe, National registry of Food Safety Professionals, or Culinary Chef Educator Industry Certification

KSA's:

- Considerable knowledge of the policies, procedures, and activities of the school system, and supervisory practices as they pertain to the performance of duties relating to the position
- Capability to develop and implement long-term goals and know how to keep abreast of any changes in statutes, policy, procedures and methods as they pertain to public education.
- Ability to assemble information and make written reports and documents in a concise, clear, and effective manner.

- Has good organizational, management, interpersonal, and technical skills.
- Ability to use independent judgement and discretion in supervising students, including the handling of emergency situations, determining and deciding upon procedures to be implemented, setting priorities, maintaining standards, and resolving problems.
- Proficient in sign language

Benefits: Benefits include medical, dental, vision and life insurance, retirement pension, 401(k) match, employee assistance program, personal and sick leave (PTO) and more. A full listing of employee benefits can be found here [Benefits Link](#).

The applicant selected for this position must complete full background checks including fingerprinting. Background checks will be completed through TBI, FBI, DCS, TN Registry of Sexual Offenders, and TN Registry of Abuse.