

BAKING AND PASTRY INSTRUCTOR SCHOOL OF HOSPITALITY AND TOURISM

INTRODUCTION:

The School of Hospitality and Tourism requires a Baking and Pastry Arts Instructor. The successful candidate will have strong technical skills in all aspects of yeast and pastry products, and promotes a positive and interactive learning environment with academic lectures and hands-on learning. The candidate is required to relate to students and faculty in a team-oriented setting, promoting culinary activities and events.

RESPONSIBILITIES:

- Preparing and presenting lectures and labs
- Developing course outlines and curriculum
- Evaluating student progress and facilitating student achievement
- Preparing additional study materials for learners
- Providing ongoing support, guidance and advice to learners
- Participating in curriculum and program reviews
- Liaising with relevant industry sectors
- Monitor and maintain food costs according to guidelines

QUALIFICATIONS:

- Must have a proven skill in bakery/patisserie management and supervision and possess a Journeyman certificate or Red Seal or equivalent
- A minimum of 5 years related industry experience
- Expert knowledge of yeast and pastry goods as practiced in leading food service establishments
- Clear and concise understanding of safe and hygienic food handling practices
- Sound skills in classical and contemporary desserts
- Good Organizational skills
- Computer Literate

OPEN TO: SAIT Employees and the Public

SALARY: Commensurate with education and experience

COMPETITION NUMBER:

CLOSING DATE: June 25, 2008

TO APPLY: If you meet the requirements of this position and wish to apply, visit the SAIT careers site at <http://www.sait.ab.ca/careers> If you do not have web access, please call the SAIT job line at 403-284-7029 for further information on how to apply. By applying your resume may be considered for other opportunities at SAIT that suit your experience.

SAIT is committed to Employment Equity and invites applications from all qualified individuals.

SAIT's vision is sharply focused....by 2010 we will be recognized nationally as Canada's premier institute of advanced technology, among a handful of the world's finest, setting the standard for excellence in education, training, and innovation.

Freedom of Information and Protection of Privacy (FOIP)

The personal information recorded on the application form is being collected under the authority of the Technical Institutes Act and Section 32c of the Freedom of Information and Protection of Privacy (FOIP) Act. The information will be used for

purpose(s) of employee payroll and administration and is protected by the privacy provisions of the Freedom of Information and Protection of Privacy (FOIP) Act.