



Chef Instructor

The Sun Valley Culinary Institute (SVCI) is a community supported not-for-profit committed to being a center for culinary education and a hub for culinary arts. As an educational institution, SVCI will serve two groups of students: professional students and enthusiast cooks. The Professional Program is designed for students committed to beginning a career in the foodservice industry. This one-year program offers a unique balance of kitchen classes and professional experience at an affordable cost, with a small class size. SVCI's approach provides a distinct alternative to the more traditional college level culinary arts programs. The Professional Program is a non-accredited program consisting of 5 months of intensive instruction and 7 months of industry experience (two 3.5-Month externships). A wide variety of Enthusiast Classes will be offered to the public while the professional students participate in their externships.

Given the small size of the school and the mix of professional curriculum, enthusiast classes, and community activities, the role of the Culinary Director is multifaceted. The Chef Instructor must have strong culinary skills and an ability to teach and manage programs. The primary role of the Chef Instructor is to provide daily instruction to professional and enthusiast students while supporting the Culinary Director.

Required Experience:

- Minimum 5 years-experience as a Chef Instructor
- Substantial experience in culinary education
- Proven ability to lead

Recommended Experience:

- Professional experience in multiple foodservice segments
- Ability to thrive in a start-up environment
- Experience in non-vocational (enthusiast) cooking classes
- Professional certifications

This individual must possess strong leadership, organizational, and people skills. Some level of fundraising, PR, and community engagement skills are desirable.

Chef Instructor Responsibilities include:

- Assist in the day-to-day culinary operations for both professional, enthusiast classes and catering

This includes:

- Ordering and managing food inventory
- Delivery of professional classes
- Development and delivery of enthusiast classes
- Support management of all kitchen assets, staff, and activities
- Professional Student recruitment, externship supervision, student assessments, and career advising
- In conjunction with Culinary Director adapt professional curriculum as needed
- Develop and deliver other innovative culinary activities as appropriate
- Support marketing, media, PR, and event activities as required

Reporting: The Chef Instructor reports to the Culinary Director.