



Instructor – Baker Program

Location: Bay St. George Campus - Stephenville

Job Opening ID: 11155

Temporary, Full-time

Commencing: January 2, 2020 to April 24, 2020

Deadline to Apply: December 03, 2019

PUBLIC POSTING

DUTIES: The primary assignment of the successful candidate will be to instruct students, facilitate learning, and evaluate student progress by planning, organizing, and managing learning activities and resources in both classroom and shop settings. The instructor will incorporate their own teaching style to existing lesson plans by preparing and implementing various instructional strategies, techniques, and learning models to achieve specified learning outcomes and meet course objectives; establish student performance objectives and evaluation methods and meet with students regularly to gauge and evaluate progress and identify and resolve problem areas in teaching and learning; communicate effectively at a level appropriate to the ability of students and support an emotionally safe learning environment that is conducive to learning by maintaining appropriate classroom discipline following College policies and procedures; and actively participate in and contribute to accreditation activities to ensure the program is of the highest standard. Instruction will cover the subject areas outlined in the Pre-employment Plan of Training for this trade including safe work practices and personal protection, menu planning, maintenance of sanitary standards, production procedures, preparation and presentation of a variety of food for various client groups. The successful candidate will also perform other related duties consistent with maintaining quality student-centered instruction.

QUALIFICATIONS: The successful candidate must possess knowledge and experience in the commercial baking trade. An understanding of methods used to teach course concepts and classroom management is also required. Well-developed communication, analytical, conflict resolution, and organizational skills, as well as the ability to work independently and as part of a collaborative team while establishing and maintaining effective working relationships in a teaching environment are essential. Candidates must also have a strong commitment to student success strategies and initiatives. The required knowledge and skills would normally have been acquired through the completion of Interprovincial Journeyman Certification in Baking with a minimum of six years combined apprenticeship training and recent, related trade specific industry experience. Alternatively, applicants with significant industry experience in baking and pastry arts supplemented with either Interprovincial Journeyman Certification as a Cook or completion of a related post-secondary diploma or degree will also be considered. A Pre-employment Certificate, Bachelor of Education (Secondary/Post-Secondary) Degree, teacher training and teaching experience at a post-secondary level will be considered assets.

SALARY: Commensurate with qualifications and experience in accordance with the College of the North Atlantic Faculty Collective Agreement.

College of the North Atlantic is an Equal Opportunity Employer.

The successful candidate will be required to provide a recent Certificate of Conduct.

Please apply online complete with resume at www.cna.nl.ca. University/College transcripts and names of three professional references will be required as part of the interview process.

Candidates must clearly demonstrate in their resume that they meet all of the required qualifications. Failure to do so may result in a candidate being screened out of the competition.

For questions regarding this job opening, please contact Iris Phillips, Human Resources Consultant at iris.phillips@cna.nl.ca or by phone at (709) 466-0254.