



CHEF INSTRUCTOR
School of Hotel, Restaurant and Tourism Management

The School of Hotel, Restaurant and Tourism Management (HRTM) within the College of Hospitality, Retail and Sport Management (HRSM) seeks applications and nominations at the Instructor level, internally designated as Chef/Instructor. The search committee welcomes inquiries from both experienced Chef Instructors, as well as working Chefs in the industry who possess training expertise.

Additional duties associated with this 11-month, full-time appointment, subject to renewal, include, but are not limited to:

- Teach undergraduate courses, which primarily consist of a full academic load (4 courses), in both the Fall and Spring semesters, and two courses in the summer sessions. The courses are taught within the School's quantity food laboratory facility.
- The Chef Instructor is expected to have passion for culinary art, a proven record of teaching/training, event coordination, and a strong record of excellence in quality food service.
- Collaborate with facility faculty and staff to service special events
- Help in the preparation and design of food and beverage menus
- Ensure safety and sanitation practices in the kitchen
- Keep up with industry trends and create new recipes
- Other related duties as deemed necessary will be assigned by the Director of the School of HRTM.

MINIMUM QUALIFICATIONS

The minimum qualifications for this position are an earned Master's Degree in Hospitality/Tourism or closely related field, accompanied by a minimum three (3) years back-of-house culinary experience, with at least two (2) years at the supervisory managerial level. Restaurant and/or foodservice industry experience must be with full-service restaurants or similar establishments, where high quality food production is evident. Broad-based knowledge of all aspects of hot and cold food preparation, quantity food production techniques, and foodservice safety/sanitation is required, along with demonstrated commitment to student-centered learning and excellence in teaching.

PREFERRED QUALIFICATIONS

The preferred qualifications are an earned Master's Degree in Hospitality/Tourism or closely related field, accompanied by a minimum five (5) years back-of-house culinary experience, with at least three (3) years at the supervisory managerial level. Excellent skills in communication, management, and leadership. The ability to collaborate with HRTM faculty on foodservice research, as well as the ability to provide service and/or industry connections to the school, college, and university.

The review of applications will begin in early November 2017, and will continue until the position is filled. The effective start date for the position is July 1, 2018. The required application documents for consideration include:

1. Letter of intent
2. Curriculum vitae/resume
3. Three letters of reference, on organization letterhead, sent directly from referees to the Search Committee Chairperson
4. Teaching evaluations are also required for completion of the application and should be sent directly from applicants to the Search Committee Chairperson as well.

To view the full posting and submit application materials, please visit <https://uscjobs.sc.edu> and search for posting #FAC00084PO17.

For additional information, contact:

Dr. Fang Meng, Search Committee Chair

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The School serves over 700 majors, 400 minors, 15 Master's students and a Ph.D. program. It employs 16 tenure-track faculty, 6 full-time instructors, and 3 staff members. The College of Hospitality, Retail and Sport Management is in the initial stages of relocating to a new home that will feature a new demonstration culinary lab, made possible through an industry partnership and gift from the Marriott Family Foundation.

The University of South Carolina (USC), founded in 1801, is the flagship campus of an eight-campus, fully accredited, state system. USC Columbia has a student population of approximately 34,000, and offers excellent curricular community engagement. Information about the School of Hotel, Restaurant and Tourism Management and the College of Hospitality, Retail and Sport Management is available on the USC website, sc.edu/hrsm.

The City of Columbia is the state capital and the largest city in South Carolina, with a metropolitan area population of over 800,000. It is the state center of financial, transportation, and industrial development, and has a rich historical and cultural tradition. It is located within easy driving distance of both mountains and coast.

Hospitality/tourism is the #1 industry in the state of South Carolina, offering exceptional opportunities for industry partnerships, as well as continued growth and innovative development in all aspects of HRTM. With internationally known destinations such as Charleston, Hilton Head Island, Kiawah Island and Myrtle Beach, the hospitality industry contributes significantly to South Carolina's economy.

The University of South Carolina is an Equal Opportunity Employer and does not discriminate against any person or group on the basis of age, color, disability, gender, pregnancy, national origin, race, religion, sexual orientation, veteran status or genetic information. The University of South Carolina continues to build a culturally diverse faculty and staff committed to working in a multicultural environment and encourages applications from underrepresented populations. The University of South Carolina also provides family-friendly policies to provide an academic culture that is supportive of faculty and their families.