



Full-time Chef Instructor

Northwest Arkansas Community College (NWACC) in Bentonville, Arkansas is a comprehensive, public two-year college that serves and strengthens the community through learning for living. The hallmark of NWACC is its quality of instruction with classes by experts in class sizes that are small providing for highly personalized instruction. NWACC, founded in 1989, is one of the largest and fastest growing two-year colleges in Arkansas with an enrollment of more than 8,000 college credit students and an additional 6,000 student taking non-credit courses throughout the region.

Brightwater: A Center for the Study of Food is adding **Chef Instructors as well as leadership positions!** Are you particularly adept in any of these areas—pastry, chocolate, charcuterie, butchery, plant-based, farming/gardening, food systems, nutrition, and international? We also have a High School chef instructor position. Please contact gmack@nwacc.edu with specific questions.

Brightwater is the first culinary school to offer a systems-based approach to culinary training. We emphasize wellness that encompasses sustainable farming practices, healthy community relationships, and the well-being of individuals through local food. www.brightwater.org

Under the direction of the Executive Directory for Culinary, the Chef Instructor is a full-time, nine-month Faculty position. This individual will be responsible for providing instruction to students, demonstrating the use of appropriate teaching techniques and have the ability to order products and maintain appropriate inventory. This position will also require the effective use of oral and written communication skills, knowledge of current safety/culinary procedures in the field, and the use of appropriate testing and grading procedures. Completion of all reports, records and invoices in a timely manner and maintaining an accurate inventory of all assigned properties is required. This position will require day and evening course availability.

Required Qualifications:

Associates degree in related industry field; Professional industry membership and certification; appropriate professional expertise based on accreditation requirements. (7 years Industry/kitchen experience; 3 – 5 years at Executive level as Chef/Owner/Manager.)

Have requisite experience to hold CCC ACF credential or higher.

Preferred: Bachelor's degree or higher in related area; 1-3 years teaching experience

Maintain suggested ACF or other professional certification.

Please apply through <https://jobs.nwacc.edu/postings/9761>