



Chef / Instructor
University of Delaware
Lerner College of Business and Economics
Hospitality Business Management
Newark, Delaware

The Alfred Lerner College of Business and Economics at the University of Delaware invites applications for a Chef/Instructor position in the Department of Hospitality & Sport Business Management (HSBM). Successful candidates will demonstrate the drive and vision to maintain an innovative, cutting-edge learning environment in the Vita Nova restaurant. In addition, candidates must be committed to excellence in teaching at the undergraduate level. The Vita Nova Restaurant is a student-operated laboratory, featuring a 50-seat upscale dining room, a bistro/bar, wine cellar, and exhibition teaching and demonstration kitchens, where the Hospitality Business Management students rotate through multiple positions while gaining applied management experience. Vita Nova is consistently ranked in the top 10 restaurants in the Philadelphia area by OpenTable.

The Chef and Clinical Instructor is instrumental in providing a consistent and positive learning environment for students in the University of Delaware's Hospitality Business Management's Vita Nova Restaurant/Lab. The position primarily consists of teaching and managing Back of the House Restaurant Operations for lunch, dinner and occasional special events tied to courses taught in the restaurant. This includes kitchen management, menu development, procurement of food, chemical and paper supplies, inventory control, safety, and sanitation. Given that the Vita Nova restaurant is an experiential real-world laboratory, the position requires both technical and business management skills in the creation, delivery, and management of superior customer experiences.

Requirements:

Candidates should possess a minimum of a bachelor's degree in Hospitality Management/ Culinary Arts. A master's degree in a culinary, hospitality or business management area is desirable. Candidates with at least five years' experience as a restaurant or hotel/ executive chef and American Culinary Federation Certification are preferred. Successful candidates must have a strong background in upscale formal dining restaurant operations, and experience in a teaching kitchen is a plus.

Extensive knowledge of food and beverage service is required, including French, Russian and American styles. Candidates should be proficient in Word, Excel, Power Point and Social Media.

To Apply: Candidates should apply online and upload their CV, a one-page description of culinary/industry experience and three letters of recommendation at <https://careers.udel.edu/> **JOB ID 496361** .

Review of applications will begin immediately and continue until the position is filled. Questions regarding the position may be addressed to the search committee chair, Dr. Tim Webb; twebb@udel.edu; 302 831-6077.

Equal Employment Opportunity

The University of Delaware is an Equal Opportunity Employer which encourages applications from minority group members, women, individuals with a disability and veterans. The University's Notice of Non-Discrimination can be found at <http://www.udel.edu/aboutus/legalnotices.html>. Employment offers will be conditioned upon successful completion of a criminal background check. A conviction will not necessarily exclude you from employment. The University of Delaware is an Equal Opportunity Employer with diversity as one of its core values.