

Assistant Professor of Practice, Lodging and Restaurant Operations

Location: School of Hotel Restaurant Mgt

Regular/Temporary: Regular

Job ID: 608248

Full/Part Time: Full-Time

Workplace Culture

NAU aims to be the nation's preeminent engine of opportunity, vehicle of economic mobility, and driver of social impact by delivering equitable postsecondary value in Arizona and beyond.

<https://nau.edu/president/strategic-plan/>

About NAU

Northern Arizona University serves almost 30,000 students. We are a vibrant community, with 21,000 students in Flagstaff—the home of our largest campus—and the remainder online or at our 20+ statewide locations. Our institution has carefully integrated on-campus education with distance learning, forming seamless avenues for students to earn degrees.

Committed to an inclusive university environment, NAU has all the benefits of a large institution with a personal touch. We carefully balance teaching, scholarship, and service for faculty members. Supporting our core value of student-centrism, NAU's faculty members promote learning and help students reach academic milestones.

Flagstaff is an outdoorsy mountain town with four seasons and a thriving cultural scene. Located at 7,000 feet, Flagstaff houses 70,000 people and sits at the base of the sacred San Francisco Peaks.

For more about inclusive excellence at NAU, visit the <https://in.nau.edu/center-for-university-access-and-inclusion/>.

About the Department/College

Northern Arizona University's (NAU) ACPHA-accredited and ranked School of Hotel and Restaurant Management (HRM) is situated within the AACSB-accredited Franke College of Business (FCB). Launched in 1986, the HRM program was intentionally designed to provide the knowledge, skills, and abilities for emerging hospitality professionals to be an engine of economic opportunity for the growing hospitality industry in Arizona and the surrounding areas. That work continues today. With over

5,000 graduates, HRM is committed to the success of our students, alumni, team, program, and hospitality industry community. We do this by providing a continuously adapting curriculum, investing in vibrant and experienced team members, designing spaces where students can learn experientially, and committing to the success of our alumni and hospitality community. Our diverse, 35+ member team supports the work of serving 400 current students by hosting two major fundraising events (Casino Night and Golf Tournament) and two major Career Fairs (40+ employers), as well as providing ongoing support for alumni. Our multi-million-dollar culinary lab is designed with modern equipment to prepare students to meet tomorrow's challenges. Lastly, our study abroad programs offer opportunities for travel and learning around the world. We are passionate about our program, and we are excited to welcome the right person to help us continue our growth and impact.

About the Position

The HRM Assistant Professor of Practice, Lodging and Restaurant is a crucial position for the program and serves as the utility faculty in lodging and restaurant operations. The Professor will work collaboratively with the HRM team to curate successful food and beverage experiences that reflect excellence in the hospitality industry. This will be accomplished through innovative and impactful teaching approaches, through real-world and hands-on opportunities, blurring the lines of the classroom by inviting the community into the classroom, and by sending students out into the community to practice culinary skills. The Professor will teach courses that are dynamic, current, engaging, and intentionally designed to foster a sense of curiosity, purpose, and value.

This is a 9 month non-tenure track position.

Responsibilities Include:

- This position will teach up to twelve credit hours of courses in each of the fall and spring semesters. Opportunities are possible to teach both in winter and summer semesters for additional income. In general, this position will be teaching culinary, food and beverage, and restaurant operations courses including labs.
- This position will support the HRM lodging and restaurant operations curriculum by working closely with industry and advisory board members by inviting hospitality professionals as guest speakers in classes and engaging in local, regional, and national community outreach.
- The position will be able to teach a variety of HRM courses related to lodging and restaurant topics, as well as one of the following FCB vertical areas: Restaurant Design, Hospitality Technology, Hotel Operations, or Restaurant Operations.
- Other duties as assigned by the HRM Executive Director.

This position is an **on-site position** which requires the incumbent to complete their work primarily at an NAU site, campus, or facility with or without accommodation. Opportunities for remote work are rare.

Minimum Qualifications

- Earned bachelor's degree in culinary, hospitality, or related field from an accredited institution.
- ServSafe Food Manager certification.
- Minimum 5 years' experience as Food and Beverage Manager and/or Executive Chef.
- Demonstrate commitment to student success through effectiveness in teaching and other student-related responsibilities or show promise of such effectiveness if the candidate has no prior teaching experience.

Preferred Qualifications

- Three or more years as a lodging and restaurant educator in an accredited culinary or hospitality program.
- ServSafe instructor and proctor certifications.
- Demonstrated ability to lead profitable restaurant operations as the Food and Beverage Director or Lodging Director.
- Professional culinary or beverage-focused certification such as ACF Certified Executive Chef or Court of Master Sommeliers.

Knowledge, Skills, & Abilities

Food and Beverage Knowledge Skills:

- Proficiency in food and beverage techniques.
- Mastery of food and beverage preparation, cooking, and presentation.
- Expertise in culinary and beverage trends, ingredients, and equipment.
- Knowledge of food safety and sanitation procedures.
- Ability to create and adapt recipes.

Teaching and Communication Skills:

- Effective communication skills to convey culinary concepts.
- Ability to plan and deliver engaging demonstrations and lectures.
- Skill in providing constructive feedback to students.
- Adaptability in teaching methods to accommodate various learning styles.
- Interpersonal skills for working with students, colleagues, and industry professionals.

Curriculum Development:

- Capability to design culinary and restaurant operations curriculum, courses, and lesson plans.
- Ability to align program learning outcomes with course materials.
- Maintain currency of information through updated course materials.

Evaluation and Assessment:

- Ability to develop assessment methods to measure student's progress and skill development.
- Fair and consistent grading and evaluation of assignments and hands-on work.
- Use of assessment data to improve teaching and curriculum.

Lodging Management:

- Knowledge of lodging management and organization.
- Ability to manage inventory, order supplies, and control costs.
- Experience with menu planning and food preparation schedules.
- Leadership skills to oversee teaching assistants and students.

Industry Networking:

- Engagement with industry professionals and associations.
- Awareness of current culinary and restaurant job market trends.
- Connection with local restaurants, catering companies, and other culinary establishments for student internships and program partnerships.

Research and Development:

- A commitment to staying current with culinary and restaurant innovations and research.
- Capacity to conduct culinary/restaurant research and contribute to the hospitality knowledge base.
- Collaborate with Executive Director on University, local, and statewide events.

Multicultural Sensitivity:

- Respect for and understanding of diverse cultural cuisines and traditions.
- Ability to teach and celebrate the multicultural aspects of culinary arts.

Technology Proficiency:

- Familiarity with culinary software and tools for recipe management, nutritional analysis, and kitchen/restaurant operations.
- Use of multimedia and online resources in teaching.

Safety and Sanitation:

- Commitment to upholding exacting standards of food safety and kitchen sanitation.
- Training students in safe kitchen/restaurant operations.

Professional Development:

- Proactive approach to continuous learning and professional development.
- Attendance at school, college, and university meetings and trainings.
- Attendance at culinary/restaurant workshops, seminars, and conferences in collaboration with the Executive Director.

Ethical Conduct:

- Strong commitment to ethical standards and responsible practices within the hospitality industry.

Driving Requirement

Driving a vehicle on behalf of the university is anticipated to be a regular part of this position. Arizona Administrative Code Fleet Safety Policy requires all employees who drive on university business become authorized by submitting Driver's license information for driving record monitoring, and completion of training appropriate to the level of driving performed. The law applies to all faculty, staff, and students who drive personal or university-owned motorized vehicles for any business purpose. More information on the <https://nau.edu/university-policy-library/motor-vehicle-use-for-university-business/> can be found on the NAU website.

Compensation & Benefits

Commensurate with candidate's qualifications and related experience.

This is a Faculty (FAC) position. NAU offers an excellent benefit package including generous health, dental and vision insurance; participation in the Arizona State Retirement System (ASRS) or the Optional Retirement Program (ORP); sick leave accruals and 10 holidays per year; and tuition reduction for employees and qualified family members. More information on benefits at NAU is available at the NAU <https://in.nau.edu/human-resources/benefits/>. Faculty are hired on a contract basis, renewable according to terms of the <https://nau.edu/university-policy-library/conditions-of-faculty-service/>. Employees offered a position will be eligible for state health plans (including NAU's BCBS Plan). Employees will have 31 days from date of hire to enroll in benefits, and their benefits will then be effective the first day of the pay period following their completed enrollment. If a new employee chooses the Arizona State Retirement System (ASRS) retirement option, participation in the ASRS Plan (and the long-term disability coverage that accompanies it) will begin on the first of the pay period following 183 days of employment. New employees who choose to participate in the Optional Retirement Plan (ORP; an alternative to the ASRS plan) will begin to participate on the first day of the pay period following election. The long-term disability plan that accompanies the ORP will begin on the first day of the pay period following election. More information about NAU benefits is available at the NAU <https://in.nau.edu/human-resources/benefits/>.

Pre-Employment Check

This position has been identified as a safety/security sensitive position. Therefore, per AZ Revised Statute, Northern Arizona University requires satisfactory results for the following: a criminal background investigation, employment history investigation, degree verification (in some cases) and fingerprinting. If you are applying for a job that requires a CDL, you will be required to register with the Federal Motor Carrier Safety Administration Drug & Alcohol Clearinghouse and adhere to the clearinghouse requirements. Additionally, as an employer in the state of Arizona, NAU is required to participate in the federal E-Verify program that assists employers with verifying new employees' right to work in the United States. Finally, each year Northern Arizona University releases an <https://in.nau.edu/police-department/annual-security-and-fire-safety-reports/>. The report is a result of a federal law known as the Clery Act. The report includes Clery reportable crime statistics for the three most recent completed calendar years and discloses procedures, practices and programs NAU uses to keep students and employees safe including how to report crimes or other emergencies occurring on campus. In addition, the <https://in.nau.edu/police-department/annual-security-and-fire-safety-reports/> is combined with the Annual Security Report for the NAU Flagstaff Mountain Campus as this campus has on-campus student housing. This report discloses fire safety policies and procedures related to on-campus student housing and statistics for fires that occurred in those facilities. If you would like a free paper copy of the report, please contact the NAUPD Records Department at (928) 523-8884 or by visiting the department at 525 E. Pine Knoll Drive in Flagstaff.

Immigration Suppt/Sponsorship

NAU will not provide any U.S. immigration support or sponsorship for this position.

FLSA Status

This position is exempt from the overtime provisions of the Fair Labor Standards Act (FLSA) and therefore will not earn overtime or compensatory time for additional time worked.

Submit Your Application

Vacancy will remain open until filled. Applications received before March 3, 2025 will receive full consideration.

To view the original post and to apply, proceed to <http://nau.jobs>, follow the 'Current Openings' - 'Career Opportunities' - '**Faculty, Library, Administrator**' and locate vacancy **608248**, and then "Apply" at the bottom of the page.

Application must include (saved as PDF and/or Word documents):

- a cover letter highlighting your particular qualifications for this position;

- a curriculum vitae; and
- names and contact information for three references.

Please do not include any other documents.

If you need assistance completing your application there are instructions available on the <https://in.nau.edu/human-resources/employment-application-instructions/> or in person in the Human Resources Department located in Building 91 on the NAU Campus - on the corner of Beaver and DuPont Streets.

If you are an individual with a disability and need a reasonable accommodation to participate in the hiring process, please contact the Disability Resources Office at 928-523-8773, [http://DR@nau.edu](mailto:DR@nau.edu), or PO Box 5633, Flagstaff AZ 86011.

Equal Employment Opportunity

Northern Arizona University is a committed Equal Opportunity/Affirmative Action Institution. Women, minorities, veterans and individuals with disabilities are encouraged to apply. NAU is responsive to the needs of dual career couples.

<https://in.nau.edu/Human-Resources/Posters-Required-by-Law/>

NAU is an Employer of National Service. AmeriCorps, Peace Corps, and other National Service alumni are encouraged to apply.

Direct link to apply: <https://apptrkr.com/5968297>