



Richard Machesky Ed.D.
Superintendent of Schools

Administration Building
4400 Livernois
Troy, MI 48098

PLEASE POST

Position: Culinary Arts Instructor, 1.0 FTE
Location: Athens High School
Reports to: Building Principal/CTE Supervisor
Salary: Salary amount to be determined by Schedule A of the current Collective Bargaining Agreement.
Posting Date: June 2, 2026
Deadline Date: Until Filled
Starting Date: 2026-2027 School Year

Qualifications:

- Valid Michigan teaching certificate
- CTE Endorsement (Cooking and Related Culinary Art 12.0500 or equivalent) OR 4,000 hours of work experience
- ServSafe Manager Certification (or ability to obtain within 90 days of hire)
- CPR/First Aid Certification preferred
- Must meet No Child Left Behind (NCLB) Standards for position

Experience

- Minimum of two (2) years of professional experience in a commercial kitchen, foodservice operation, or culinary industry strongly preferred
- Prior teaching, training, or instructional experience preferred

Knowledge, Skills & Abilities

- Proficiency in a broad range of culinary techniques including baking, sauté, roasting, and food presentation
- Knowledge of food safety and sanitation standards
- Familiarity with industry certifications such as ProStart, National Restaurant Association programs, or equivalent
- Strong classroom management skills with the ability to supervise a commercial kitchen lab
- Ability to integrate academic content (math, science, reading/writing) into CTE instruction
- Effective communication and interpersonal skills with students, staff, parents, and community/industry partners

Instruction & Curriculum

- Plan, develop, and deliver engaging, standards-based culinary arts lessons aligned with the Michigan Department of Education CTE Program of Study.
- Provide hands-on, lab-based instruction in foundational and advanced culinary skills including knife skills, cooking methods, baking and pastry, nutrition, menu planning, and food presentation
- Integrate food science, mathematics, reading, and literacy skills into daily instruction to reinforce academic achievement
- Differentiate instruction to meet the diverse learning needs, interests, and ability levels of all students
- Develop and update course syllabi, curriculum maps, lesson plans, and assessments on a regular basis to reflect current industry trends and standards
- Teach food safety, sanitation, and professional kitchen practices consistent with ServSafe and Michigan Food Law requirements

Laboratory & Facility Management

- Manage and supervise a fully equipped commercial kitchen lab in a safe and orderly manner at all times

- Ensure compliance with all food safety regulations, health codes, and school/district safety policies
- Train students in the proper use, care, and cleaning of all kitchen equipment and tools
- Maintain accurate inventory of food, supplies, and equipment; submit purchase requisitions as needed
- Coordinate with the district's facilities and food services departments as appropriate
- Conduct regular safety inspections of the lab and address or report hazards promptly

Student Assessment & Success

- Assess student learning through formative and summative assessments, practical lab evaluations, written exams, and project-based activities
- Maintain accurate and timely student grade records in the district's student information system
- Monitor student progress and provide meaningful, timely feedback to students and parents
- Support students in earning industry-recognized credentials (IRCs) such as ServSafe, ProStart certification, or other applicable credentials
- Identify students in need of academic or career support and connect them with appropriate school resources

Career Readiness & Work-Based Learning

- Integrate career exploration, employability skills, and professional workplace behavior into daily instruction
- Develop and maintain partnerships with local restaurants, hotels, catering companies, and foodservice businesses to create work-based learning opportunities
- Advise and support the student chapter of SkillsUSA, Future Business Leaders of America (FBLA), or equivalent CTE student organization

Professional Responsibilities

- Maintain current knowledge of culinary industry trends, educational best practices, and CTE policy developments at the state and national level
- Participate actively in department, building, and district professional development activities
- Collaborate with CTE colleagues, academic teachers, counselors, and administrators on interdisciplinary and school-wide initiatives
- Serve on school committees as requested and contribute to a positive school culture
- Communicate proactively and professionally with students, parents/guardians, and community partners
- Complete all required district documentation including IEP/504 plan accommodation implementation, attendance, and reporting in a timely manner
- Comply with all Michigan Department of Education, Michigan Occupational Safety & Health Administration (MIOSHA), and district policies and procedures

Method of Application:

All interested applicants apply at: <https://www.applitrack.com/troy/onlineapp/>.

Please upload your letter of interest, resume, letter(s) of recommendation, transcripts, and other pertinent data directly to your Applitrack application. **Please do not fax, email or send applications** directly to the District. Questions regarding your application process should be directed to Applitrack.

Nondiscrimination:

In compliance with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and the Americans with Disabilities Act of 1990, it is the policy of the Troy School District that no person shall, on the basis of race, color, religion, national origin or ancestry, gender, age, disability, height, weight, or marital status be illegally excluded from participation in, be denied the benefits of, or be subjected to discrimination during any program, activity, or service or in employment. In accordance with Federal regulations, Troy School District has a Title VI, Title IX, Section 504/ADA, and Age Discrimination Act Coordinator. Any questions, suggestions, or complaints for administering the nondiscrimination grievance procedure should be directed to the Assistant Superintendent of Employee Services/Troy School District.

An Equal Opportunity/Affirmative Action Employer/Program. Aids and auxiliary services are available upon request to individuals with disabilities.