



Job Title: Lecturer (Culinary, Baking & Pastry, Food & Beverage)

Job Summary: The incumbent is responsible for the impartation of skill sets to students (full time and part time), in line with industry standards and practices, and the curriculum objectives, policies and procedures of the Institute

Duties and Responsibilities:

- Develops and delivers, lectures and demonstrations.
- Develops lesson plans, teaching strategies and materials to reinforce learnings
- Conducts practical teaching sessions for the demonstration and development of practical skills.
- Sets and supervises student examinations, grades examination papers, reports on student progress, and maintains student remedial action logs.
- Provides oversight and reports on student internships and externships.
- Monitors and schedules maintenance of kitchens/ workstation and kitchen/ workstation equipment, ensuring they are in good working condition.
- Develops and conducts quality assurance (inclusive of testing, reviewing, and continuously improving cost efficiency, taste and appearance) of recipes and menus for production.
- Prepares requisitions for practical classes.
- Maintains Hazard, Analysis Critical Control Points (HACCP) Standards in all production areas.
- Collaborates with are related Instructors, and all interdepartmental teams.
- Provides area expertise to support all THTI events inclusive of the operations at the Hilltop Cafeteria.

Knowledge, Skills and Abilities:

Classroom Management

Cost and Yield Management

Recipe/ menu/ product development

Industry relevant expertise and skills

Effective teaching and training methodologies, techniques and skills

Hazard, Analysis Critical Control Points (HACCP) skills

Qualifications and Experience:

A recognized First degree in the respective field with 3 - 5 years' industry experience

OR

A recognized Associate Degree or Advanced Diploma in the respective field, with 5-7 years' industry experience

An equivalent combination of training and experience will also be considered.