

Instructional Lab Technician / Culinary & Hospitality
San Diego Community College District

Direct Link: <http://www.AcademicKeys.com/r?job=104578>

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Job Title	Instructional Lab Technician / Culinary & Hospitality
Department	Culinary Arts, Hospitality and Fermentation
Institution	San Diego Community College District San Diego, California
Date Posted	Mar. 13, 2018
Application Deadline	4/12/2018
Position Start Date	Available immediately
Job Categories	Other Administrative Categories Professional Staff
Academic Field(s)	Research/Technical/Laboratory
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Job Description

Instructional Lab Technician / Culinary & Hospitality

San Diego Community College District

Closing Date: 4/12/2018

Position Number: 00120094

Location: San Diego Mesa College

Position Type:

The Position:

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From San Diego Mesa College President Pamela Luster:

San Diego Mesa College seeks energetic and dedicated candidates to apply for classified positions. The College is committed to academic excellence and diversity, equity and inclusion among its faculty, staff, and students. As the Leading College of Equity & Excellence, we take responsibility for equitable outcomes and successful pathways for all of our students.

As the largest college in the San Diego Community College District, the institution enjoys a solid financial standing, state of the art facilities, and a world class faculty and staff. For 54 years, Mesa College has been on the leading edge, from offering a Community College Bachelor's Degree, to being the #1 California Community College to graduate students with an Associate Degree for Transfer. We embrace the mission of community colleges, and are committed to empowering our students to maximize their potential, leading to healthy and thriving communities.

We are adding new staff, faculty and administrators who, alongside our stellar colleagues, will lead us into the future. If this opportunity sounds like the right fit for you, I encourage you to file an application for employment.

Applications are currently being accepted for Instructional Lab Technician / Culinary & Hospitality in the Culinary Arts/Culinary Mgmt department. 40 hours / week. Selected candidate must be willing to adjust work days/hours based on the department's needs.

San Diego Mesa College seeks dynamic candidates to apply for the Instructional Lab Technician, Culinary & Hospitality position. This position will provide support to the instructional programs by performing complex technical work in an instructional laboratory environment in the areas of Culinary Arts, Hospitality and Fermentation. The Instructional Lab Technician, Culinary & Hospitality must possess extensive technical and/or academic training and experience in the field of Hospitality. This position requires the skills and abilities to work independently and provide work direction and training to students. The Instructional Lab Technician, Culinary & Hospitality will also have a hands-on role with student learning outcomes. This position includes tasks require average motor coordination and finger dexterity, high manual dexterity and eye-hand-foot coordination, and nominal color discrimination. There will also be contact with and/or exposed to chemicals, raw food, and hazardous waste. Although the current vacancy exists at San Diego Mesa College, applicants should understand that they are subject to assignment at any District facility at the option of the Chancellor.

TRAINING AND EXPERIENCE:

Any combination of training and experience equivalent to: satisfactory completion of 15 semester units

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of courses related to Culinary and Hospitality programs and at least two years of successful work experience in the field. Experience in an instructional setting is desirable.

MAJOR RESPONSIBILITIES:

1. Oversee the operation and maintenance of culinary and fermentation laboratory classrooms, the main and auxiliary preparation rooms and the organic garden; train and furnish work direction to instructional assistants and student assistants; maintain laboratory and/or storeroom in a safe, clean and orderly condition.
2. Order, receive, inventory and store food and beverage, cleaning chemicals, china, glass and silver, AV equipment, restaurant supplies, Front Of House (FOH) wares; maintain inventories, ensuring that adequate quantities are available for timely instructional use; mark equipment with approved identification.
3. Prepare instructional materials and equipment for instructors' demonstration and student laboratories as requested, according to approved procedures.
4. Prepare food and beverage prep, classroom supplies, and lab inventories for student use; issue lockers to students; maintain records of materials and equipment loaned to students.
5. Assist instructors, staff and students in the use of equipment, such as, mixers, ovens, fryers, coolers, burners, chillers, fermenters, stills, tanks, small wares; FOH equipment including but not limited to tables, chairs, Point of Sale (POS) systems; and technology including digital presence on social media.
6. Test, adjust and maintain equipment i.e. cleaning fryers, hood systems, stills, fermenters, tanks, temperature maintenance of refrigeration, small wares and basic lab maintenance for culinary and fermentation labs.
7. Provide technical assistance in the preparation of specifications for equipment and food and beverage purchases; recommend selection of equipment as requested; may interview vendors to assess new equipment and supplies.
8. Monitor and work closely with facilities and outside vendors to maintain the integrity of all culinary & hospitality spaces.
9. Assist in the preparation of the laboratory budget; monitor budget expenditures, such as Requisition

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of Purchase Orders, Understanding of Trust, Daily POS deposits and responsibilities.

10. Assist in the Front of the House Operations during meal periods and special events, including but not limited to MFusion lunch and dinner service and events provided by catering class.

11. Assist in the fermentation lab events and weekly sales, such as wine, beer, spirits, and coffee.

12. Assist in the planning, scheduling and production of special events, including collaborating with other departments, clubs and community organizations for special events, specifically working with facilities.

13. Perform other related duties as assigned.

CERTIFICATIONS:

California Food Handlers Card

SERVSAFE Manager

Major Responsibilities:

Qualifications:

Desired Qualifications:

Demonstrated experience with cost controls and purchasing;

Certification as a SERVSAFE Manager;

Demonstrated experience ordering food and beverage;

Demonstrated experience with back of the house kitchen operations;

Demonstrated experience with finance/accounting;

Demonstrated experience selecting and recommending vendors and equipment;

Demonstrated experience training for front of the house and working with front of the house

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management;

Demonstrated experience with event and catering operations;

Demonstrated ability to plan, schedule, organize, and assist with hospitality or culinary events;

Demonstrated ability to understand and follow verbal and written directions;

Demonstrated experience in hotel, restaurant or catering industries;

Demonstrated ability to maintain records and prepare reports;

Demonstrated ability to work independently with little direction;

Demonstrated ability to work cooperatively with others;

Demonstrated ability to establish and maintain effective working relationships with others;

Demonstrated ability to meet schedules and time lines;

Demonstrated experience in brewery/distillery/urban winery operations;

Demonstrated experience in brewing, distilling and/or viniculture fields;

Demonstrated ability to communicate effectively, efficiently, and professionally, verbally and in writing;
and

Demonstrated experience in computer software involving word processing, spreadsheets, and databases; including proficiency in MS Word and MS Excel. PeopleSoft Experience desirable

Licenses:

Pay Information:

Range 23 (\$3,665.57 \$5,851.08) per month based on the current AFT Classified Unit Office Technical Salary Schedule

Initial salary placement is commensurate with related experience and promotional rules. The District

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offers a comprehensive fringe benefit package including employer paid: medical, dental, and vision plans; sick and vacation leave; and opportunities for professional development. Initial Salary Placement, Promoted or transferred employees will be placed as specified in the AFT-Guild, Local 1931 Classified Staff Collective Bargaining Agreement. This position is FLSA Non-Exempt and may accrue overtime. A temporary probationary period will be applied to the employee entering this assignment. The SDCCD Employment Web Page provides a link to employee collective bargaining agreements and handbooks, and more information about terms and conditions of employment to include salary and benefits.

To apply, visit: [\[url=http://apptrkr.com/1185173\]](http://apptrkr.com/1185173)<https://www.sdccdjobs.com>

EEO/AA Policy

[i]All applicants must have demonstrated cultural competency and sensitivity to and understanding of the diverse academic, socioeconomic, cultural, disability, gender identity, sexual orientation, and ethnic backgrounds of community college students and staff.

[/i]

Contact Information

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

Contact

Culinary Arts, Hospitality and Fermentation
San Diego Community College District

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