

FACULTY QUALIFICATIONS FOR OCCUPATIONAL PROGRAMS

<i>Instructional Area:</i>	316 Culinary Arts
<i>Educational Requirements:</i>	Bachelor's degree in Culinary Arts, Hotel and Restaurant Management, or a closely related field required. Master's degree in education or a related field is preferred. In evaluating candidates for this position, Nicolet may consider a combination of education, training, and experience that provides the necessary knowledge, skills, and abilities to perform the duties of the position.
<i>Occupational Requirements:</i>	Two years (4,000 hours) of verified occupational work experience as a chef is required. Experience must be in food service or related occupations. Occupational experience must include one year (2,000 hours) within the past five years. Recent teaching experience in post-secondary higher education may be substituted for up to one year of the occupational experience requirement. Additional experience in food service outside the field of education preferred
<i>Working titles which provide the occupational experience necessary to function as an instructor:</i>	<p>Chefs having performed majority of relevant job duties:</p> <ul style="list-style-type: none"> • Executive Chef • Line Chef • Cook (having performed majority of relevant job duties) • Culinary Educator • Restaurant Manager • Food Service Manager • Food Service Director
<i>Relevant job duties an individual should have performed:</i>	<ul style="list-style-type: none"> • Catering • Computer Technology Related to Food Service • Garde-Manger • Recipe Conversion • Portion Control • Food Purchasing • Quality Food Control • Sanitation and Safety • Inventory Control • Food Preparation • Nutritional Analysis of Menus • Work with State Licensing and Inspection Codes • Scheduling • Cost Control • Organize/Plan/Direct Kitchen Supervision
<i>Requirements from other governmental agencies, associations, or other significant groups:</i>	Instructors must provide documentation of current certification as a ServSafe Instructor or ServSafe Food Manager and a copy of a minimum 90% test score by the National Restaurant Association. Course offerings by the Wisconsin Restaurant Association can be found at www.wiscrest.org/ef/servsafe/index.php .