

## **JOB ANNOUNCEMENTS FOR Academy of Culinary Arts – Cambodia (ACAC)**

### **Background**

Shift 360, a Swiss Foundation with representation in Cambodia, has received grants from the Swedish International Development Cooperation (Sida) and the Enhanced Integrated Framework/WTO (EIF) to support the development of the Academy of Culinary Arts – Cambodia (ACAC.) ACAC will train chefs for the Hospitality sector based on ASEAN standards. ACAC has been established by the Royal Government of Cambodia as a Cambodian Public Private Partnership. ACAC will be governed by a nine-member Board including senior Government officials and Representatives of the hospitality sector associations. Once operational, ACAC will deliver a post-high school two-year certificate program as well as short-term training/retraining programs on-campus and off-campus for professionals already employed in the sector.

Position Available and Qualifications:

#### **1- Culinary Instructor**

The Culinary Instructor will deliver the practical and academic Culinary Curriculum to students and ensure the production of student Meals. Ensure that all facilities are to the highest international standards with regards to cleanliness, safety and organization. Create a learning environment where students are encouraged to learn, show respect for the fellow teacher and students. Instruction involves hands-on participation from the students so that they develop a firmer understanding of the practice. Modify instruction techniques, as needed, to meet the needs of all students. Must have good English command in writing and speaking and 5 years experience in the culinary field in a supervisor position. The functions of the Culinary Instructor will be as follows:

- Assists in the curriculum design and deliver the academic curriculum according to syllabi and SOW
- Ensure that students receive a first class education to the highest standard possible
- Motivates and guides students to adhere to the schools standard of excellence. Leads by example
- Grades, evaluates and administrates teaching documents
- Motivates, guides and councils student in their development
- Researches on subject topics and upgrades teaching material frequently
- Maintain a clean, safe and secure working environment
- Ensures the smooth and efficient operation where learning can take place at the highest level.
- Takes and active role in delivering the curriculum
- Participates as a member of the operational committee and assist the team to ensure the effective functioning of the school.

### **Qualifications**

- Successfully completed an apprenticeship or a formal qualification in hospitality or culinary management
- At least 5 years of international five-star culinary industry experience in middle management as sous chef, executive sous chef or executive chef
- Excellent subject knowledge in both academic and practical subjects
- High motivation level and a passion for the profession
- Excellent interpersonal skills, confident communicator and the ability to motivate student
- Computer literate in Windows applications Word/Excel/Power Point

### **Applications**

If you are creative and able to take initiatives; energetic, enthusiastic, and eager to take on new challenges; and are comfortable in being part of a team responsible for establishing a new institution then please forward a letter of interest and your CV showing your capabilities and ability to meet the qualifications required by the position. Your letter of interest should also include your expected remuneration. Short listed individuals will be interviewed by a panel in person, by phone or skype.

This positions is Phnom Penh based.

### **How to apply:**

A more detailed TOR can be accessed on our website below. Interested individuals can apply by submitting an Expression of Interest and a detailed CV to:

- **Attn:** Mrs. Srun Chanlay
- **Email:** [srun.chanlay@acac.edu.kh](mailto:srun.chanlay@acac.edu.kh)
- **CC:** [acac@shift360.ch](mailto:acac@shift360.ch)
- **Visit our website:** [www.acac.edu.kh](http://www.acac.edu.kh)

**The deadline for application is 5 pm, Friday 20th March, 2018**