



ASPIRA Charter High School
West Campus: 750 Otts Chapel Road, Newark, DE 19713

POSITION TITLE: Culinary and Hospitality Management Teacher
GRADES: 9-12
STATUS: Full-Time, 10-month position

School Mission:

Las Américas ASPIRA Academy (LAAA) was established to educate and empower each student to realize their full potential and positively impact their communities.

Position Description:

The Culinary and Hospitality Management Teacher will be responsible for delivering high-quality instruction to high school students enrolled in a 3-course sequential pathway focused on preparing students for future careers in the field of culinary and hospitality management. The teacher will align instruction to the state's Program of Study (POS) for the pathway and create a dynamic, engaging learning environment that fosters student growth and professional development. The ideal candidate is passionate about teaching, mentorship, and student success.

Responsibilities:

- Develop and implement culinary and hospitality curriculum for a CTE pathway which includes topics that include but not are exclusive to nutrition, menu planning, food preparation, sanitation and safety, money management, grooming, and consumer awareness.
- Develop and implement research-based strategies
- Promote a classroom environment that is safe and conducive to individual and small group instruction and student learning.
- Conduct on going assessment of student learning and progress and modifies instructional methods to fit individual student needs.
- Continue to advance knowledge of best practices through professional development
- Encourages parental involvement in the program.
- Serve as a Career & Technical Student Organization (CTSO) advisor and support student participation in leadership, personal, and professional development activities.
- Perform other duties as assigned by the immediate supervisor/Director of Curriculum and/or Superintendent/Designee.

Minimum Qualifications:

- Delaware State Certification as a Family and Consumer Sciences Teacher (Prior to August 2025) or ARTC eligible or Skilled and Technical Skills (STS) eligible
- Experience in teaching in a culinary arts program.
- Strong organizational, communication, and interpersonal skills.
- Commitment to fostering a supportive, equitable, and challenging learning environment.
- Experience working with a diverse and multicultural population.
- Knowledge of work-based learning initiatives and experience coordinating field-based educational experiences.
- Familiarity with VSO programs, especially FCCLA, and experience leading student groups.

- Experience in analyzing data and using data to inform instruction.
- Passion and commitment to ASPIRA's mission and vision
- Flexible, highly motivated, extraordinarily dedicated, values diversity, and demands excellence from themselves and their students.
- Bilingual and Biliterate skills (Spanish) preferred.

Professional Attributes:

At ASPIRA, we believe every team member must possess the following professional attributes to be successful in our school:

- **Commitment:** A genuine commitment to support Diversity, Equity and Inclusion as well as excellence in education and close the opportunity gap by creating positive learning environments where all students thrive.
- **Leadership:** An ability to push yourself and motivate others to maximize individual potential to achieve the school vision and mission.
- **Focus on the Whole Child:** An ability to focus on student strengths, and to be driven by a desire to support their academic, social and emotional growth.
- **Innovative Problem-Solving:** The ability to see opportunity in challenges by taking the initiative to explore issues and find potential innovative solutions.
- **Adaptability:** To excel in constantly changing environments and to remain flexible by shifting responsibilities or priorities to meet the needs of the overall school community.
- **Collaborative Spirit:** Demonstrating social, emotional and interpersonal strengths by respecting and honoring the diverse beliefs, backgrounds and perspectives of others, while working toward a common goal.