



Instructor, Prep Cook Program Contract

All Regions

Wednesday August 26, 2026

\$41+/- hour (\$56.19 - \$72.35 depending on experience)

Company: North Island College

Website: <https://www.nic.bc.ca/about/about-nic/careers/index.html>

Industry: Education

Remote/Camp Based Job: No

How to apply:

Please submit a cover letter, resume, and copies of relevant certifications and transcripts with your application. If transcripts are unavailable at the time of application, a letter or certificate of confirmation from the issuing institution may be submitted. Please send completed application documents to: Michelle Price CET Manager - Finance and HR Administration North Island College Email: michelle.price@nic.bc.ca North Island College is committed to fostering an inclusive, equitable, and respectful learning and working environment and encourages applications from all qualified candidates.

Attachment: [Instructor Prep Cook Program PCK100.pdf](#)

Expiry Date:

Wednesday, September 09, 2026

Details:

Instructor, Prep Cook Program PCK 100: Cooking Fundamentals North Island College is seeking a qualified and enthusiastic instructor to deliver PCK 100: Cooking Fundamentals in a community-based Prep Cook program. The successful candidate will have a strong record of success in both culinary and educational environments and a commitment to student achievement through inclusive, engaging, and culturally responsive teaching practices. This position involves delivering the foundational skills and knowledge required for entry-level employment in the food service industry and preparing learners for progression into the Professional Cook apprenticeship pathway. About the Program PCK 100 provides students with foundational culinary training in food safety, kitchen operations, menu planning, inventory control, culinary math, and workplace practices. Through classroom and hands-on kitchen instruction, students develop practical skills in food preparation, cooking techniques, baking fundamentals, and industry standards for quality, safety, and professionalism. Key Responsibilities • Deliver classroom, kitchen lab, and blended learning instruction aligned with provincial Professional Cook curriculum requirements. • Develop lesson plans, learning materials, assessments, and practical learning activities. • Create a

positive, supportive, and culturally safe learning environment that promotes student success. • Assess student performance and maintain accurate academic records. • Support student recruitment, retention, and advancement into employment or further education. • Participate in curriculum development, program planning, and continuous improvement initiatives. • Build and maintain strong relationships with Indigenous communities, employers, community organizations, and industry partners. • Collaborate with Elders, Knowledge Keepers, and community representatives to support Indigenous-led, • community-based programming. • Contribute to the College's strategic priorities through active participation in departmental and college-wide activities.

About North Island College Faculty North Island College faculty are educational leaders who contribute to student success through excellence in teaching, curriculum development, community engagement, and industry collaboration. Faculty support the College's vision and strategic priorities while creating meaningful learning experiences that prepare students for employment and further education.

Qualifications & Experience:

Required Qualifications and Experience • Journeyperson Interprovincial Qualification as a Cook (Red Seal). • Certificate of Apprenticeship. • Minimum of five years post-journeyperson experience in bistros, fine dining, baking, and catering. • Minimum of three years' experience instructing apprenticeship programming. • Completion of the Provincial Instructor Diploma Program (PIDP). • Familiarity with the BC Professional Cook Program curriculum and competencies

Required Knowledge, Skills, and Abilities • Excellent instructional skills and a learner-centered approach to teaching. • Experience developing and delivering training programs in both face-to-face and online learning environments. • Strong organizational, communication, and interpersonal skills. • Experience with program development, menu planning, budgeting, and cost controls. • Ability to adapt instruction to diverse learning styles, educational backgrounds, and cultural contexts. • A commitment to Indigenous education, cultural safety, and community engagement. • Demonstrated ability to establish and maintain positive relationships with industry and community partners. • Proficiency with Microsoft Office applications and online learning platforms. • A commitment to continuous improvement and collaborative teamwork.
