

Training Facilitator

Description

Develops and utilizes training curricula to lead hands-on confectionery and baking training classes in an engaging environment. Provides learners with a unique combination of a comprehensive theoretical and practical learning experience. Achieves training objectives through the use of baking concepts, tools, and resources.

Responsibilities

- Utilizes resources such as recipes and manuals in conducting training sessions for learners.
- Creates monthly training schedules and standard operating procedures (SOP) for training classes.
- Organizes instructional materials and mise en place required for training classes and events.
- Provides assistance to guest chefs as required.
- Provides training instruction to students in both theory and practice of baking and confectionery arts.
- Coordinates in-house and off-site experiences in baking and confectionery arts.
- Plans, designs, and develops training curricula for different audiences including kids' classes, corporate teams, and adult classes, and ensures training objectives are met.
- Designs and facilitates engaging training sessions for publicly scheduled classes, corporate team-building activities, and private events.
- Coordinates photoshoots for publicity of events and service offerings.
- Leads the execution of consulting projects and liaises with the administrative officer for vendor management, procurement, and venue preparation.
- Conducts effective training sessions for different categories of students by maintaining a warm and learning-friendly environment.
- Provides support in onboarding and training new employees.
- Engages with guests and learners to ensure customer satisfaction.
- Ensures classes are conducted in a manner that complies with culinary arts, safety, and sanitation principles.
- Manages the studio kitchen including equipment, maintenance, layout for classes, ingredients, and cost.

Technical Requirements

- Proficient in the use of Microsoft Office tools.
- Technology savvy.

Knowledge Requirements

- Thorough knowledge of baking and culinary arts with a strong desire for continuous learning.

Hiring organization

HReade Limited

Employment Type

Full-time

Industry

Food and Beverage Services

Job Location

Lekki

Date posted

May 1, 2023

- Strong teaching experience in baking, cooking, or culinary arts.

Education

- Bachelor's degree in culinary arts, education, or any related field from an accredited institution.

Experience

- 2-3 years of experience as a culinary instructor, food and nutrition teacher, or home economics tutor.

Skills

- Working with people.
- Presenting and communicating information.
- Delivering results and meeting customer expectations.
- Following instructions and procedures.
- Planning and organizing.
- Leading and supervising.
- Writing and reporting.
- Applying expertise and technology.
- Learning and researching.
- Coping with pressures and setbacks.