

Music Instructor

The Music Teacher teaches music theory and related concepts and carries out activities related to music and song for Pre Vocational Program participants. The Instructor develops the curriculum and lesson plans for the classes and oversees all musical-related activities in the Day Program.

Essential Job Functions:

- Teaches classes related to music, song and dance on a daily basis, Monday-Friday, to young adults with special needs.
- Works with assistant instructor to develop and implement lesson plans so that participants may both observe and gain hands-on experience with technology.
- Implements a team approach in engaging participants in classroom activities.
- Develops an inclusive approach to musical education that involves all participants, regardless of their skill set.
- Monitors the work of all participants, focusing on safety in the classroom.
- Performs all other duties as assigned.

Minimum Qualifications:

- Minimum 2-5 years of instruction or other related experience in an educational or non-profit setting preferred.
- 1-2 years of instructional experience working with young adults with special needs preferred.
- Associates degree in related field, Bachelor's degree preferred.
- Subject matter expert in the musical domain, including the ability to develop lesson plans.
- Ability to relate and successfully connect with students with special needs.

4. Culinary Instructor

The Culinary Arts Instructor is responsible for developing lesson plans and holding classes for students in the pre-vocational program to help prepare them for careers as cooks or chefs in the foodservice industry. The instructor implements a culinary arts curriculum

designed to help students gain hands-on experience in the culinary field. This position ensures that the lessons are meaningful and align with food service industry needs and trends.

Essential Job Functions:

- Teaches classes related to cooking techniques and food preparation on a daily basis, Monday-Friday, for young adults with special needs.
- Works with the assistant instructor to develop and implement lesson plans so that participants may both observe and gain hands-on experience with food service practices, nutrition, menu planning and sanitation guidelines.
- Develops an inclusive approach to a culinary arts education that involves all participants, regardless of their skill set.
- Monitors the work of all participants, focusing on safety and sanitation in the classroom.
- Assists the Lead Instructor with curriculum development as needed.
- Assist the Lead Instructor with activities related to developing the culinary career program, including purchasing kitchen equipment, menu planning, partnering with community vendors, etc.
- Performs all other duties as assigned.

Minimum Qualifications:

- Minimum 2-5 years of experience in the foodservice industry or related experience in an educational or institutional setting.
- 1-2years of instructional experience working with young adults with special needs is a plus.
- Bachelor's degree in Culinary Arts preferred, or Associates degree in related field with significant experience in the foodservice industry.
- Must have expertise in the culinary arts, including Food Handlers and Sanitation certificates.

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