Adjunct Faculty (Online Cooking Labs)
Master of Science in Nutrition and Integrative Health

Position Available: Immediately
Posting Date: 02/17/2014
End Date: Open until filled

Maryland University of Integrative Health (formerly Tai Sophia Institute) is the leading academic institution for integrative health in the nation. For nearly 40 years, MUIH has educated and informed leaders in health and wellness through transformative and relationship-centered programs that draw from contemporary science and traditional wisdom. MUIH offers graduate degrees and certificates in a wide range of wellness fields, as well as programs for professional and personal development. MUIH’s on-site Natural Care Center offers compassionate and affordable healthcare from student interns and professional practitioners.

MUIH is conducting a search for an experienced culinary instructor to teach Whole Foods Cooking Labs for the Master of Science in Nutrition and Integrative Health. Launched in September of 2011, this program is unique, viewing nutrition from a holistic perspective and reflecting the wellness philosophy of the University. This part-time adjunct faculty member's first assignment will be a lab about traditional cooking: bone stocks, fermentation, etc. Development for this course will begin immediately upon hire, and teaching will begin in April 2014. Each course section requires 15 hours of teaching and will be conducted online.

Responsibilities/Duties
Responsibilities/duties include, but are not limited to:
• Determining and addressing student needs for supporting requirements in academic courses
• Developing the course, including syllabus, course materials, assessment and the linking of assessment to course and program outcomes
• Teaching assigned online course(s) and assuming all responsibilities associated with teaching
• Communicating with students
• Assessing course outcomes and student learning outcomes
• Collaborating with the Cooking Lab Manager and Director, Academic Programs
• Participating in faculty meetings
• Completing a Best Practices in Online Learning course (for Moodle platform) upon hire
• Performing other duties as assigned

NOTE: The above responsibilities and duties can be performed via multiple modalities (e.g., online, phone, Skype, teleconference, in person)
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Qualifications

Required:
- Completion of a chef training program
- 200 hours of experience teaching food preparation, nutrition, or related topics
- Superior interpersonal and communication skills (both written and oral)

Preferred:
- Familiarity with online course development and delivery
- Familiarity with the wellness philosophy of MUIH and the unique holistic, integrative approach of the nutrition program

To apply
Interested individuals should forward a) a letter of interest, b) CV/resume, c) a minimum of 3 references, and d) any student evaluations from courses taught in the last 5 years to our Office of Human Enrichment at jobs@muih.edu, referencing “1406 – Cooking Lab” in the subject line of the email.