

Openings as of 6/2/2026

Culinary Trainer

JobID: 1003

Position Type:

Food and Nutritional Services - Professional/Culinary Trainer

[Email To A Friend](#)[Print Version](#)**Date Posted:**

5/20/2026

Location:

Campus To Be Determined

Closing Date:

Until Filled

Pay Grade: 824 (Actual salary based on experience)**Work Days:** 226**Primary Purpose:**

- Support districtwide nutrition services by enhancing food quality, consistency, and innovation through staff training and culinary leadership. The Culinary Trainer develops and standardizes recipes, provides hands-on training in food preparation and presentation, and collaborates with the nutrition services team to ensure high-quality, student-approved meals that meet USDA nutrition guidelines, food safety standards, and district service expectations

Qualifications:**Education/Certification:**

- Bachelor's degree in Culinary Arts, Hospitality Management, or a related field (required)
- Valid Texas Driver's License and acceptable driving record (required)
- State Sanitation Certification (preferred)

Special Knowledge/Skills:

- Knowledge of, or the ability to learn, school nutrition program regulations and USDA guidelines
- Demonstrate ability to perform all food production tasks at an expert level
- Ability to train, coach, and motivate a diverse workforce to meet quality, safety, and consistency standards
- Knowledge of recipe development, standardized recipes, costing, and yield calculations
- Strong organizational, interpersonal, oral, and written communication
- Ability to demonstrate a friendly, positive, supportive, service-oriented attitude
- Ability to work collaboratively with menu planning, marketing, and operations teams
- Effective planning and organizational skills
- Proficiency in menu planning and nutrition software applications

Experience:

- Minimum of three years of professional or institutional food service experience (preferred)

- Minimum of two years of experience in culinary training, supervision, or leadership roles (preferred)

Major Responsibilities and Duties:

- Develop, implement, and lead a districtwide culinary training program for all FANS staff
- Provide hands-on and virtual training in food production, food safety, kitchen equipment, and food presentation
- Coach staff and managers on proper culinary techniques, portioning, and plating standards
- Collaborate with the nutrition team to develop, test, and standardize recipes
- Ensure new recipes meet USDA, TDA, and district nutritional guidelines while increasing student appeal
- Visit campuses regularly to assess food quality, presentation, and compliance with standard operating procedures
- Provide constructive feedback and support for staff to maintain consistency across campuses
- Collaborate with the nutrition team to create promotional materials and highlight innovative culinary practices
- Engage students through taste tests, food demonstrations, and nutrition education events
- Maintain sanitation, safety, and security of all food per departmental guidelines and Health Department requirements
- Maintain current knowledge of food service trends, regulations, proper use of kitchen equipment, and safety standards through continuing education and professional development
- Follow and enforce all safety rules and procedures
- Demonstrate professional, ethical, and responsible behavior
- Attend and actively participate in meetings as scheduled by the Food Service Director or supervisor
- Support departmental administrative functions, including budgeting, purchasing, and planning related to operational and strategic initiatives
- Attend professional development training and maintain continuing education requirements
- Follow all Plano ISD, regulations, policies, and administrative directives
- Perform other duties as assigned by administration and/or supervisor

Equipment Used:

- Commercial kitchen equipment, including mixers, slicers, ovens, steamers, dishwashers, tilt skillets, and food processors; computer and standard office software

Working Conditions:**Mental Demands:**

- Reading; ability to communicate effectively (verbal and written); maintain emotional control under stress; work with frequent interruptions

Physical Demands:

- Frequent districtwide and/or statewide travel; occasional extended and irregular work hours; frequent standing, stooping, bending, kneeling, pushing and pulling; prolonged use of computer and repetitive hand motions; occasional lifting up to 50 pounds

Environmental Factors:

- Employees are subject to moderate exposure to extreme temperatures, including heat and cold, as well as high humidity, dampness, or chilling conditions. Work may involve intermittent loud noise and occasional exposure to fumes, smoke, or gases, including

cleaning solvents and degreasing agents. Tasks include contact with grease and oils, operating or working near machinery with moving parts, and being around moving objects. Frequent use of hands in water during food preparation and cleaning is required

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