



Assistant/Associate Professor, Baking and Pastry
University of The Bahamas, Commonwealth of The Bahamas

Date Posted	February 2026
Type	Contractual with an option to renew
Salary	Negotiable
Employment Type	Full-time

Assistant/Associate Professor, Baking and Pastry

University of The Bahamas, The College of Tourism, Hospitality, Culinary Arts & Leisure Management is pleased to invite applications for the position of Assistant/Associate Professor, Baking Pastry. This full-time appointment will commence Spring 2026.

The Food & Beverage Department is seeking a faculty member with strong commitment to excellence in undergraduate teaching and record of excellence in research. Our faculty members seek to help students acquire the knowledge, skills and competencies essential to the Culinary profession. We encourage applications from professionals who can help us continue research and prepare the exceptional, ethical graduates for Culinary and Hospitality related professions.

DUTIES AND RESPONSIBILITIES:

Reporting to the Chair, College of Tourism and Hospitality, the Assistant/Associate Professor shall:

- Teach courses in baking, pastry arts, bread production, desserts, and related culinary subjects following the university's curriculum standards;
- Develop, update, and refine course syllabi, lesson plans, lab activities, and assessments to ensure relevance to industry trends and best practices;
- Demonstrate professional techniques in baking and pastry preparation, ensuring students learn proper methods, safety, sanitation, and presentation standards;
- Supervise hands-on labs, ensuring safe, efficient, and hygienic operation of equipment and workspaces;

- Evaluate student performance through assignments, practical exams, and ongoing assessment of skill development;
- Provide academic advising and mentorship to students pursuing culinary or baking & pastry programs;
- Maintain industry knowledge and incorporate new trends, technologies, and methods into the curriculum;
- Oversee procurement and management of ingredients, supplies, and tools needed for lab courses;
- Collaborate with department leadership to improve curriculum, support accreditation processes, and participate in program reviews;
- Support student professional growth by assisting with internships, competitions, events, and career development opportunities;
- Participate in departmental meetings, faculty development activities, and university committees as assigned;
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- Manage assigned courses according to established curriculum and academic policies;
- Create an atmosphere that encourages creativity and promotes learning for students;
- Exhibit a high level of professionalism when dealing with internal and external stakeholders;
- Seek to constantly engage in professional development,
- Implement and expose students to cutting edge principles and new industry trends;
- Engage in industry specific research and community service initiatives.

REQUIRED KNOWLEDGE, SKILLS AND ABILITIES

- Must have at minimum ten (10) years industry experience in the baking and pastry field, preferably in high-end restaurants, hotels, or resorts, with a proven track record of baking and pastry excellence and innovation;
- Five (5) years teaching experience in a culinary / pastry or hospitality program is desirable,
- Experience with curriculum development, lesson planning, and student assessment;

- Effective written and oral communication skills;
- Knowledge of varied service styles;
- A strong focus on customer service training and skills development;
- Exceptional knowledge of wines, alcoholic beverages and non-alcoholic beverages;
- Exhibit a good understanding of event planning, execution and utilising of manpower.

QUALIFICATIONS

Candidates must have an earned Master's Degree in Culinary / Baking and Pastry Management from an internationally recognised and accredited institution and a Bachelor's degree in Baking and Pastry Arts, combined with certifications (such as Certified Executive Pastry Chef or Certified Culinary Educator) would be considered. Evidence of research and scholarship is desirable.

Setting. University of The Bahamas (UB) is a vital catalyst for national development. Chartered on 10th November 2016, UB had its genesis in The College of The Bahamas which was established in 1974. Since 1995, the institution's academic offerings have expanded through the introduction of baccalaureate degree programmes offered across a broad range of approximately 60 majors. Master's degree programmes have included an MBA and an MSc in Reading and Inclusive Education as well as graduate degree programmes offered in collaboration with various US universities. UB operates from the Oakes Field Campus and the Grosvenor Close Centre in New Providence; UB-North in Grand Bahama; and the Gerace Research Facility in San Salvador. Additional sites are planned for throughout the archipelago.

Application. Application materials should include:

1. A cover letter describing academic philosophy and vision, research and publications;
2. Copies of academic qualifications;
3. Copies of transcripts of all undergraduate and graduate degree programmes completed;
4. A current and complete curriculum vitae;
5. Copy of relevant pages of a valid passport showing photo ID, passport number and expiration date;
6. Three letters of reference;

7. Completed UB Application for Employment Form found at this link:
<http://www.ub.edu.bs/wp-content/uploads/2016/10/UB-Application-for-Employment-Faculty.pdf>

To Apply: Apply electronically at <https://bit.ly/UB-HR-APPLY-HERE> noting the position in the subject field. Only electronic submissions will be accepted. Attach all of the above-listed in one electronic file. Additional materials will be required of shortlisted candidates.