

ROLE DESCRIPTION

Teacher, Cookery

	Campus: Toowoomba Region: South West		Closing date: 9am 24 September 2026
	Business Unit: Personal Services, Hospitality and Early Childhood Education and Care Faculty Team: Cookery		For further information, please contact: Contact name: Rob McGrath Role: Educational Team Leader Email: Rob.McGrath@tafeqld.edu.au Or check out our Applicant Information Guide
	Award: TAFE Queensland Award – State 2016 Agreement: TAFE Queensland Educators Certified Agreement 2023 Classification Level: TCH Salary: \$46,465 - \$61,042 per annum, plus superannuation contributions of 12.75% of your salary		
	Status: Temporary part-time (0.5 FTE) until 25 March 2027, unless otherwise determined		Winner: Queensland Large Training Provider of the Year 2024
	Job ad reference: TQ2026-925		 Veteran Employment Supporter

About TAFE Queensland

TAFE Queensland is proud to be the largest and most experienced Vocational Education and Training provider in the State, with a history of serving Queensland communities for more than 140 years.

At TAFE Queensland, we hold true to our values and keep our customers at the centre of everything we do. By living these values, we continue to strengthen TAFE Queensland's reputation as a leading provider of high quality education and training. Our people are recognised for demonstrating these values in their everyday work.

				
Safety first	Working together	Focusing on our customer	Taking responsibility	Showing initiative

Your opportunity

As a TAFE Teacher, you will contribute to developing and delivering quality learning, teaching and assessment to a wide range of students through:

- Outcome focussed vocational education and training (VET) programs.
- Linking with industry, schools, universities, communities, other TAFE and VET providers.
- Maintaining currency with industry practices, workplace delivery and contemporary teaching methodologies and philosophies.
- Working in an environment of ongoing change and continuous improvement.

This position reports to the Educational Team Leader.

Key responsibilities

- Display teaching competence and a commitment to a student-centred approach.
- Lead and manage effective teaching and learning within classroom, workplace, simulated and online learning environments with a focus on student engagement, progression and success.
- Utilise flexible, blended and inclusive learning techniques, options and products which are responsive to various student cohorts, including commencing students and those with priority needs.
- Design, develop and implement assessment tools and processes that meet industry skills standards (i.e. endorsed components from National Training Packages).
- Participate in continuous improvement activities to enhance the quality of training and assessment provided to students.
- Develop effective working relationships with students, client groups and staff by participating in team meetings, industry reference groups, student events and forums, inviting feedback and engaging in reflection.
- Ensure that students adopt and practise accepted safety procedures and sustainability in the learning and assessment environment.
- Contribute to planning, design, development, implementation and review of educational programs.
- Participate in relevant professional learning activities to develop and maintain currency of personal and professional skills, knowledge and attitudes for both industry and learning, teaching and assessment.
- Undertake general administration duties including monitoring of student attendance and progression, facilitating access to educational support and providing effective feedback and advice.
- Contribute to the success of transformation and cultural change through promoting and modelling the values of Safety First, Working Together, Focusing on our Customer, Taking Responsibility and Showing Initiative.

How you will be assessed

Within the context of the role description above, the ideal applicant will be someone who has the following key capabilities:

- Possess skills and knowledge of national training packages and accredited courses to support competency development and the ability to respond positively to industry and individual needs.
- Demonstrate capacity for best practice in the management of teaching and learning activities including the development of industry relevant, flexible, innovative, technology enhanced learning options, training products and solutions.
- Demonstrate capacity for initiative, self-management, teamwork and sustainable practice, with the ability to accept, promote and manage change through the use of well-developed interpersonal and communication skills.
- Demonstrate commitment to self-development with the focus on maintaining skills contemporary industry and teaching practices and the use of educational technologies and Learning Management Systems to support learning.
- Possess sound knowledge of safe, equitable and anti-discriminatory work practices and demonstrate ability to be flexible, inclusive, responsive and deliver quality student experience.

About you

Mandatory requirements:

- a) Vocational competencies at least to the level being delivered and assessed:
 - Certificate III in Commercial Cookery
- b) Possession of one of the following training and assessment credentials:
 - TAE40122 - Certificate IV in Training and Assessment.
 - TAE40116 - Certificate IV in Training and Assessment.
 - TAE40110 - Certificate IV in Training and Assessment plus TAELLN411 Address Adult Language, Literacy and Numeracy Skills and TAEASS502 Design and Develop Assessment Tools.
 - TAE50111 - Diploma of Vocational Education and Training.
 - TAE50116 - Diploma of Vocational Education and Training; or its successor.
 - TAE50211 - Diploma of Training Design and Development.
 - TAE50216 - Diploma of Training Design and Development, or its successor.
 - Higher level qualification in adult education (approved by TAFE Queensland).
- c) Current industry skills directly relevant to the training and assessment being provided.
- d) Current knowledge and skills in vocational training and learning that informs the training and assessment provided.
- e) Evidence of undertaking professional development in the fields of the knowledge and practice of vocational training, learning and assessment including competency-based training and assessment.
- f) Current Queensland Driver's Licence.
- g) Current Blue Card or Exemption Card (or ability to obtain prior to commencement), to comply with the [Working with Children Check Act 2000](#).

Note: Proof of qualifications and industry currency/experience to be provided at interview.

Highly desirable:

- Certificate IV in Commercial Cookery.
- Certificate III or Diploma in Hospitality.
- Certificate IV in Kitchen Management.
- High level of digital literacy skills across various platforms (online Learning Management Systems).
- Industry currency – minimum of 2 years' experience in Commercial Cookery.

How to apply

To apply for this role, please provide the following:

	• a detailed resume including the contact details for two referees (one of whom is your current supervisor); and • a cover letter (maximum 2 pages) that outlines your experience, skills and abilities and responds to the 'How you will be assessed' criteria. Applications must be submitted via TAFE Queensland's recruitment portal.
	For more information, • check out our Applicant Information Guide • or visit TAFE Queensland's website.

Additional information

- The duration of this position will be dependent on work demands and the availability of ongoing funding.
- You may be required to travel and work across the region.
- Travel and overnight absences from base may be required of this position.

- It would be highly desirable for the incumbent to possess a current driver's licence.
- A criminal history check will be initiated on the successful applicant.
- A non-smoking policy applies across TAFE Queensland campuses, in TAFE Queensland buildings, offices and motor vehicles.
- If the successful candidate has been engaged as a lobbyist, a statement of their employment is required.
- You may be required to complete a period of probation of six (6) months.
- You will be required to complete a range of training activities within the onboarding and induction period, including systems training.
- The key responsibilities listed in this role description are broadly captured for the role and this list is not exhaustive. The incumbent may be required to undertake other activities, projects and tasks as directed by the relevant manager.