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Job Title:

Culinary Medicine Instructor, College of Osteopathic Medicine

Job Description:

The Culinary Medicine Instructor will serve as a faculty member within the Biomedical Education Department at California Health Sciences University (CHSU). This position focuses on teaching first and second-year osteopathic medical students through an innovative Culinary Medicine curriculum that integrates medical nutrition therapy (MNT), hands-on cooking instruction, and evidence-based clinical application. The instructor will play an active role in curriculum development, teaching, mentorship, research initiatives, and university service, while contributing to CHSU's mission of preparing compassionate, community-minded physicians dedicated to preventive medicine and health equity.

Reports to:

Department Chair, Biomedical Education

Classification:

Faculty, Full Time, Exempt

Essential Duties:

- Deliver engaging Culinary Medicine lectures and hands-on lab sessions that integrate nutrition science, disease prevention, and practical cooking skills.
- Collaborate with course directors to update curriculum, ensuring alignment with clinical guidelines, board standards, and diverse patient populations.
- Develop, adapt, and personalize recipes to address medical conditions, food allergies, cultural preferences, and cost-effective nutrition.
- Create and administer assessments (exams, quizzes, debriefings) to reinforce knowledge and measure student progress.
- Oversee and train teaching assistants, ensuring compliance with food safety, sanitation, and lab protocols.
- Manage food procurement, inventory, and budget processes, collaborating with the Business Office and vendors to ensure efficient operations.
- Implement cost-saving and resource optimization strategies to minimize food waste and reduce program expenses.
- Mentor and precept dietetic interns and first/ second-year medical students, fostering skills in nutrition counseling, self-care, and patient-centered health promotion.
- Lead and participate in Interprofessional Education (IPE) sessions with medical and dietetic students to strengthen teamwork and communication.
- Contribute to admissions, recruitment, and open house events, including applicant interviews and outreach initiatives.
- Serve on the CHSU Wellness Committee, developing events and activities that promote health and well-being for students and faculty.

Engage in scholarly activity and remain open to collaborative research opportunities in Culinary Medicine and related fields.

Qualifications/ Education:

Education:

- Master's degree in Nutrition, Dietetics, Public Health, or related field required; Doctoral degree (PhD, DrPH, or similar) preferred.
- Registered Dietitian Nutritionist (RDN) credential strongly preferred.

Skills & Experience:

- Demonstrated teaching experience in higher education or clinical settings.
- Expertise in Culinary Medicine, medical nutrition therapy, and evidence-based nutrition practices.
- Strong organizational and managerial skills, including food procurement, budget oversight, and lab operations.
- Ability to mentor and precept dietetic interns and medical students effectively.
- Excellent communication and collaboration skills across interdisciplinary teams.
 - Commitment to advancing diversity, inclusion, and health equity in medical education.



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CHSU offers a competitive benefits and compensation package. Salary range for this position is \$70,000 - \$90,000. Salary is commensurate with experience.

Application Instructions

Interested candidates are to electronically submit a letter of interest, a detailed resume, and the names, titles, and contact information of at least (3) professional references. Please send a completed package electronically to careers@chsu.edu and type **Culinary Medicine Instructor** in the subject field of the email.

CHSU is an Equal Employment Opportunity (EEO) employer. CHSU complies with the Employment Eligibility Form (I-9) requirements.