

Summer High School Educator Institute

June 16-19, 2014

Monday – June 16th 8:45-2:00

8:45-9:15 - Elevation Conference Room

Program Overview and Chef Coat Sizing Chef Julian Darwin, Chef Gene Fritz

9:15-12:45 - Baking and Pastry Kitchen, Rm. 116

Baking and Pastry Arts

- Basic Baking Principles Quick-breads and Accompaniments
- Dessert Composition Lunch Dessert

Chef Michele Morris

12:45-2:00 - Elevation Conference Room

• Lunch and "Take Away" Discussion for Prezis

Chef Gene Fritz, Chef Julian Darwin

Tuesday – June 17th 9:00-2:00

9:00-10:30 - COCC Barber Library, Rm. 117

- Competency Mapping
- Establishing Course Outcomes (ACFEF Competencies)
- Lesson Plans (Theory to Applied)

Chef Gene Fritz

10:30-10:40

Break

10:40-12:00 - COCC Barber Library, Rm. 117

- Classroom Time / Management: Discipline Specific
- Daily Learning Objectives and Assessment
- Leadership / Math / Writing Integration
- Prezi Presentation Preparation Break into Teams and Identify Topics

Chefs Julian Darwin

12:00-12:45 - COCC Barber Library, Rm. 117

• Prezi Work time and Collaboration

12:45-2:00 - Elevation Conference Room

• Lunch and "Best Practices" Discussion

Chef Gene Fritz, Chef Julian Darwin

Afternoon Homework?

• Work on Prezi Presentations in Teams

Wednesday - June 18th 9:00-2:00

9:00-12:45 - Baking and Pastry Kitchen, Rm. 116

- Basic Baking Principles Fresh Strudel and Ice Cream Preparation
- Dessert Composition Lunch Dessert
- Discussion regarding articulation of BAK 110 Baking and Pastry Foundations I

Chef Michele Morris

12:45-2:00 - Elevation Conference Room

• Lunch and "Best Practices" Discussion

Chef Gene Fritz, Chef Julian Darwin

Afternoon Homework?

• Work on Prezi Presentations in Teams

Thursday – June 19th 9:00-2:00

9:00-10:30 - COCC Barber Library, Rm. 117

Prezi Work time and Team Collaboration

10:30-10:45

• Presentation Team #1

10:45-10:55

Group Critique - Presentation Team #1

11:00-11:15

Presentation Team #2

11:15-11:25

• Group Critique - Presentation Team #2

11:30-11:45

Presentation Team #3

11:45-11:55

• Group Critique - Presentation Team #3

12:00-12:15

Presentation Team #4

12:15-12:25

• Group Critique - Presentation Team #4

12:30-12:45

• Debrief of Presentations – How it translates to our classrooms?

12:45-2:00 - Elevation Conference Room

- Lunch and "Best Practices" Discussion
- Articulation with COCC
- Award Certificates of Completion

Chef Gene Fritz, Chef Julian Darwin, Debbie Hagen (College Now)