

3 Year Contract for Ronald Reczek Professor of Culinary Arts Full-time Faculty at Collin since 2018

Education/Experience

- Master of Business Administration, Texas A &M, Corpus Christi, 2020
- B.S. Food Service Management, Johnson & Wales University, Providence, Rhode Island, 1992
- U.S. Army, Sergeant 1st Class, Senior Food Service Advisor 1985-2011
- Hilton Worldwide Hotels & Resorts, Executive Sous Chef & Banquet Pastry Chef 2015-2018
- Presbyterian Village North Retirement Community, Asst. Dining Services Director 2012-2014
- Executive Chef, House of Blues Dallas 2007-2011, Restaurants Unlimited 1997-2006

Professional Development and Publications

- Engaged, Coursework in Master of Business Administration Program, Texas A&M, 2018 - 2020
- Participated, Collin College Faculty Mentorship Training, Fall 2018
- Completed, Collin College Service-Learning Fellowship Program, Fall 2019 - Spring 2020
- Attended, Summer “Fancy Food Show,” Manhattan, New York, Summer 2019
- Attended, Collin Faculty Development Conference Presentations; “Enriching Student Learning & Achievement by Applying Creative Thinking Practices” and “Digitizing the Classroom,” Spring 2019
- Attended, Albert Uster Imports Sponsored Seminar, “Molecular Gastronomy,” Spring 2019
- Attended, Texas Community College Teacher Association Conference, Spring 2020

College Service and Student Support

- Coordinated & Participated, Culinary Student Special Events: Texas A&M Community Outreach, Pro-Start Culinary Competition, American Culinary Federation Treats for Christmas and Chef-Fest Dinner, Collin Soul Food Luncheon, Richardson Wildflower Festival, Dallas Chocolate Festival, ICHE High School Visits, Fall 2018 - Spring 2020
- Served, Search Committee for Sports Management Full-Time Faculty, Fall 2019
- Conducted, “Kitchen Math” Weekly Workshop, Improving Student Kitchen Calculations Learning Outcomes, Fall 2019
- Developed, Service-Learning Projects to Support Student Learning Outcomes with Sam Johnson Gazebo Café and Community Garden Kitchen of Collin County, Fall 2018 – present
- Developed, CHEF2331 Advanced Food Preparation Hybrid Course, Spring 2019
- Developed, CHEF2302 Saucier On-line, Home-lab Class, Spring 2020