



BOARD REPORT

3 Year Contract for Thomas V. Nixon Professor of Culinary Arts Full-time Faculty at Collin since 2012

Education

Institution	Degree	Major
El Centro College	A.A.S	Food and Hospitality Services

Prior Work Experience

Job Title	Organization Name	Date of Employment
Chef Instructor	Le Cordon Bleu, Dallas, Texas	2011 - 2012
Instructional Associate	El Centro College, Dallas, Texas	2002 - 2011
General Manager	Mozzarella Company, Dallas, Texas	1999 - 2002

Professional Development and Publications

- Recertified, Proctor and Instructor - National Restaurant Association ServSafe program, Spring 2013
- Certified, United States Coast Guard AuxChef, Spring 2013
- Participated, "Meat Fabrication and Cost Control," "Paring Cheese and Beer," "Giving Back with Pro Start," and "Sourcing Sustainable Foods," Texas Chef's Association State Convention, Fort Worth, Texas, Summer 2013
- Participated, Southwest Foodservice Exposition - Texas Restaurant Association, Dallas, Texas, Summer 2012 and 2013
- Participated, Ben E. Keith Food Show and Equipment Exposition, Dallas, Texas, Spring 2013 and 2014
- Participated, "What's Ahead: Gauging the Drought's Impact into 2013, Latest Outlooks for Agriculture, Food Retailing, and Restaurant/Foodservice," National Restaurant Association Webinar, Fall 2012
- Participated, "Food Preservation Techniques," American Culinary Federation Seminar, Dallas, Texas, Spring 2014
- Attended, "Chocolate Techniques," Remington College Seminar, Fall 2012
- Attended Presentations: "The Art of Managing the Dynamic Collegiate Classroom," "College Boot Camp," "Beyond You Tube! On Demand Quick and Easy Streaming Audio and Video for Your Classroom," "Expanding the American Catholic Historical Record," "I Received an Accommodation Letter... Now What? Faculty Tips for Providing Accommodations" Faculty Development Conference, Fall 2012
- Participated, "Adding Up the Steps to A Zero Waste Kitchen," Foodservice Equipment & Supplies Webinar, Spring 2014
- Participated, "Changes to the 2013 Food Code," National Restaurant Association Webinar, Fall 2013

- Attended Presentations: "Syllabi Gone Awry," "Assignment Alignment vs. Academic Freedom," "How to use Smart Phones and iPads for Educational Purposes," and "Death by PowerPoint," Faculty Development Conference, Spring 2014
- Participated, "Kitchen Science: Egg Culinary Techniques," American Culinary Federation Webinar, Spring 2014

College Service and College-Related Community Service

- Serve, Collin College Mentor, Fall 2013 - present
- Serve, Discipline Lead, Culinary Arts, Spring 2013 - present
- Assisted Department Chair, American Culinary Federation accreditation, Fall 2012
- Served, search committee for Pastry Arts Professor, Spring 2014
- Assisted, Soul Food Luncheon for African American History Month, Spring 2013 and 2014
- Participated, two faculty round-table discussions for new student orientation, Summer 2014
- Participated, faculty panel for parent orientation, Summer 2014
- Presented, video demonstration "Basic Knife Skills", Healthier Choices, Texas A&M AgriLife Research & Extension Center, Fall 2013
- Judged, Hospitality and Culinary Student Association chili and cupcake competition, Spring 2014
- Participated, Multicultural Foodservice & Hospitality Alliance "Showcase of the Stars," Fall 2013
- Presented, cheese making demonstration, The State Fair of Texas, Celebrity Chef Stage, Fall 2012
- Presented, homemade sausage and fermented vegetable demonstration, The State Fair of Texas, Celebrity Chef Stage, Fall 2013
- Presented, "Living Greens Salad" culinary demonstration, Plano Learn2LiveGreen, Spring 2014
- Presented, two culinary demonstrations to Frisco Centennial High School Culinary, Family and Consumer Science students, Spring 2014
- Volunteered, Thanksgiving Day service of 1,750 meals for the S.M. Wright Foundation, Fall 2012 and 2013
- Volunteered, twelve charity dinner events supporting Cattle Baron's Ball, Crystal Charity Endowment Fund and the American Cancer Society, Fall 2012 - Spring 2014