



SCHOOL BOARD MEETING REPORT

Board Meeting Date: 03/11/2020 **Superintendent:** Dave Valenzuela

Administrator/Staff: Keith Haley - HVHS

Type of Item: *Informational* *Action*

Please state your proposal briefly and clearly. What do you want the board to know, discuss, or decide?

Hidden Valley Foods/Business teacher Keith Haley is requesting permission to attend a Culinary Conference put on by the National Restuarant Association in Norvolk, VA. The conference will be held June 20-June 27, 2020. All expenses are being paid by CTE Perkins, the trip has been budgeted and approved. There is no cost to district

Provide history/background information on your proposal:

The NRAEF's Summer Institutes offer educators the opportunity to learn from nationally recognized faculty, network with peers and tour restaurant and foodservice facilies. With five days of instruction, educators learn how to apply their course's takeaways to their own classrooms.

List the advantages of your proposal:

This is an opportunity improve my scope and sequence of my culinary classes. Nationally, recognized staff and top quality tours and instruction from industry professionals

List possible disadvantages of your proposal:

None

List possible alternatives that could also offer a solution to your proposal. Why were they not recommended?

None

Superintendent's recommendation(s):

Approve: Yes No



Susie Biller <susie.biller@threerivers.k12.or.us>

Re: Out of State Travel Request National Restarant Association Summer Institute - Invitation to edit

1 message

Keith Haley <keith.haley@threerivers.k12.or.us>
To: Susie Biller <susie.biller@threerivers.k12.or.us>

Mon, Feb 24, 2020 at 3:05 PM

What are Summer Institutes?

Summer Institutes provide technical and professional instruction for restaurant and foodservice educators. The goal is to provide educators with a forum to learn cutting-edge skills they can apply to the classroom and offer an opportunity to network with teachers from across the country, share best practices, tour industry establishments, and expand classroom-learning activities. These week-long, intensive workshops are delivered by industry experts at post-secondary institutions across the country.

Completion of each level offers educators 33 Continuing Education Hours (CEHs) certified by the American Culinary Federation.

At the end of each workshop, participants complete an exam that tests their knowledge on the topics covered during that week's course. Educators who pass these exams may work toward their Certified Secondary Foodservice Educator (CSFE) credential. More information on the CSFE and how to apply can be found [here](#).

There are three levels of Summer Institutes:

- **Level 1: Basic** - Begins with an overview of the restaurant and foodservice industry, and leads into kitchen and management essentials.
- **Level 2: Advanced** - Topics include core culinary techniques, operational excellence, and career basics.
- **Level 3: Mastery** - Level 3 concludes culinary techniques, before branching into timely topics like sustainability and global cuisines.
- **Spotlight Series** - Content is determined by the host school, and is timely and topical.

On Mon, Feb 24, 2020 at 2:43 PM Susie Biller <susie.biller@threerivers.k12.or.us> wrote:

thank you

On Mon, Feb 24, 2020 at 2:19 PM Keith Haley (via Google Sheets) <drive-shares-noreply@google.com> wrote:

NRAEF Summer Institutes

Level 1 Sample Agenda

Sunday

Time	Topic / Activity
6:00–7:00 p.m.	Registration and Welcome Reception

Monday

Time	Topic / Activity
7:30–8:00 a.m.	Continental Breakfast
8:00–8:30 a.m.	Introduction to the Summer Institutes
8:30–9:15 a.m.	Introduction to the Restaurant and Foodservice Industry
9:15–10:30 a.m.	Food Safety
10:30–10:45 a.m.	Break
10:45–12:00 p.m.	Food Safety <i>continued</i> Workplace Safety
12:00–1:00 p.m.	Lunch
1:00–2:30 p.m.	Communication
2:30–4:30 p.m.	Kitchen Essentials 1: Professionalism and Standardized Recipes
	Field Trip or Free Evening

Tuesday

Time	Topic / Activity
7:30–8:00 a.m.	Continental Breakfast
8:00–10:00 a.m.	Kitchen Essentials 2: Knife Skills and <i>Mise en Place</i>
10:00–10:15 a.m.	Break
10:15–12:00 p.m.	Stocks: Demonstration and Hands-on lab
12:00–1:00 p.m.	Lunch
1:00–2:00 p.m.	Dry Heat Cooking Methods: Discussion and Demonstration
2:00–4:30 p.m.	Dry Heat Cooking Methods: Hands-on Lab Stocks: Finishing and Cooling
4:30–5:00 p.m.	Tasting Dinner: Prepared Items
	Field Trip or Free Evening

Wednesday

Time	Topic / Activity
7:30–8:00 a.m.	Continental Breakfast
8:00–10:00 a.m.	Soups: Discussion and Demonstration
10:00–12:00 p.m.	Soups: Hands-on Lab
12:00–1:00 p.m.	Tasting Lunch: Prepared Soups
1:00–2:00 p.m.	Sauces: Demonstration
2:00–4:30 p.m.	Sauces and Dry Heat Cooking Methods: Hands-on Lab
4:30–5:00 p.m.	Tasting Dinner: Prepared Items
	Field Trip or Free Evening

Thursday

Time	Topic / Activity
7:30–8:00 a.m.	Continental Breakfast
8:00–10:00 a.m.	Management Essentials
10:00–10:15 a.m.	Break
10:15–11:30 p.m.	Moist Heat Cooking Methods: Discussion and Demonstration
11:30–12:30 p.m.	Lunch
12:30–4:30 p.m.	Moist Heat Cooking Methods: Hands-on Lab
4:30–5:00 p.m.	Tasting Dinner: Prepared Items
5:00–5:30 p.m.	Announcement of Market Basket Items
5:30–7:30 p.m.	Open Evening / Test Preparation

Friday

Time	Topic / Activity
7:30–8:00 a.m.	Continental Breakfast
8:00–9:00 a.m.	Best Practices: Discussion
9:00–11:00 a.m.	Pedagogy
11:00–12:30 p.m.	Capstone Market Basket
12:30–1:30 p.m.	Tasting Lunch and Critique
1:30–2:30 p.m.	Level 1 Examination
2:30–3:00 p.m.	Celebration of Success