

Summer Educators Institute

Brian McDonald & Michael Baldwin

This summer educator institute will focus on Farm to Table and sustainability. Classes will start by visiting farms, harvesting the fields, purchasing ingredients, creating menus and creating menus based on fresh harvested ingredients for lunch. We will end the three day session with creating lesson plans to use in class rooms for farm to table and sustainability practices.

Farm to Table and Sustainability

Monday

Farm Tours / Working the Farm

Purchase Ingredients Make Menus

Tuesday

Cook Lunch using ingredients Purchased on Monday

Farm Tours / Purchase Foods

Wednesday

Create Menu and Cook Products

Brain Storming

Bellingham Technical College Culinary Arts Summer Institute

International Cuisine

Sugar High Galore

Berry Jam's, Ice Creams,
Granolas, Sugar Work

Schedule of Activities:

Monday June 26th

8:30 – 9:00	Introductions and Orientation to BTC Kitchen
9:00 – 12:00	Sugar demo
12:00 – 1:00	Lunch/ provided by whom?
1:00 – 3:00	Sugar practice / take home your creation

Tuesday June 27th

8:00 – 11:00	Meeting at school and drive to a local berry farm / pick some berries / eat some ice cream and bring them back to school
11:00 – 12:00	Lunch/ provided by whom?
12:00 – 3:00	Jam away until 3 / work on ice cream bases in between

Wednesday June 28th

8:00 – 11:00	Finish our ice creams / work on some granolas
11:00 – 12:30	Lunch / provided by whom? - and clean up
12:30 – 2:30	Brainstorming /sharing of ideas for culinary / pastry instruction- implementing On Course learning styles
2:30 – 3:00	Wrap-up (evaluation and clock hour documentation)

Hilde Hettegger-Korsmo

Hilde is the current pastry chef instructor at Bellingham Technical College. She has completed her professional technical certificate with the American Culinary Federation in February 2011. 2012 she had the opportunity to compete regionally in Reno, NV for the national pastry chef title and achieved a bronze in doing so. In 2011 Hilde was awarded the Pastry Chef of the year title through the Washington State Chefs association. During the school year 2011-12, she received the Faculty Haskell excellence reward and was able to train with Ewald Notter at the Notter School of Pastry arts in Florida to further enhance her sugar arts techniques. Hilde has had the privilege to teach for Bellingham Technical College since the past ten years. Above all, Hilde loves to bake and create art with bread, chocolate and sugar. She loves to share her knowledge to anyone who is willing to learn.

Let our local berry bounty influence this workshop. We will visit a local berry farm, pick what's in season, create our own jams, make syrups, and ice creams using our sourced berries. We will add on some quick and tasty granola bars, and try our luck working with melted sugar heated up to 320 F, learn to cast sugar in numerous fun ways and you even get to bring home a lollipop or two to share with your loved ones. All of the projects can be broken down to short lessons and can be geared towards your classrooms.

Our session will close with a peer roundtable discussion/brainstorming session on teaching strategies employed in secondary and post-secondary foodservice programs.

Best Practices in Instrumentation & Control Technology Education

\$259.00

Instructor: *Tony Kuphaldt*

The objective of this Summer Institute session is to explore proven educational strategies to prepare students for this challenging and rewarding career, beginning with the instructional models applied at Bellingham Technical College but also incorporating best practices from participants' institutions. This will be a very "hands-on" seminar where participants actively use what they learn and share their own ideas. Attendees will receive complementary USB flash drives containing student reference material used in BTC's Instrumentation program, as well as video clips showing some of these educational techniques and practices in action.

Instructor Credentials: Tony Kuphaldt has taught in the Instrumentation and Control Technology program at BTC for the last 18 years, with 11 years of industrial experience as an instrument/electrical/automation technician in primary metal production, oil refining, and machine tool industries. He is the author of the "Lessons in Industrial Instrumentation" textbook. Tony has been listed twice in the "Who's Who among American's Teachers" registry and has been an actively participating member of the IICTA (Industrial Instrumentation and Controls Technology Alliance) since 2006.

Registration: Complete the attached registration form and submit with payment to:

Bellingham Technical College, 3028 Lindbergh Ave, Bellingham, WA 98225

Attn: Business Office

Email your completed and scanned registration form to registration@btc.ctc.edu

Fax registration to: 360-676-2798 Phone: 360-752-8350 (for registration questions)

For workshop questions: Therese Williams, email: twilliams@btc.edu Phone: 360-752-8316

Linda Ruthrauff, email: lruthrau@btc.edu Phone: 360-752-8409