**Culinary Arts Skills:**

**Motivation for Classroom Success**

[](http://www.webweaver.nu/clipart/img/misc/food/chefs/female-chef.png)

This workshop is designed especially for Food Service and Hospitality educators to update their culinary and classroom management skills. Sessions will include classroom activities and three rotations in a professional kitchen to expose participants to the real world of professional baking and cooking. Los Angeles Trade Tech professional chef/instructors will conduct sessions design to increase the skills of the novice as well as the experience teacher. The chefs have all had industry experiences, which has prepared them to teach you how to prepare your students for employment. Trending foods and industry progress will be highlighted.

Note: Materials and activities will not be repeated from past workshops.

**Workshop Dates and Location:** March 8-10, 2019, Los Angeles Trade Technical College, 400 West Washington Blvd., Los, Los Angeles 90015

**Registration Due:** Friday, February 15, 2019

**Workshop Hours**: Friday, 12:00 p.m. – 5:30 p.m., Saturday, 8:00 a.m. – 5:00 p.m.

Sunday: 8:00 a.m. – 1:00 p.m.

**Registration Fee:** $460.00

Space is limited to 36 participants

**Registration includes the following:**

• 2 Breakfasts and 3 Luncheons

• Apron, side towel and hat to use and keep

• All materials and recipes used in the workshop

Note: Each participant must supply their own and wear a Chef’s coat.

**University Credit:** One semester unit of academic graduate credit from CSU, Fresno can be earned for full attendance and participation in all workshop sessions.

Credit fee: $75.00.