

A Place for Everything and Everything in its Place.... 2C

Leadership and Management 2018

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Recipe for Success

Feel free to ask questions as we go



You personally--

- Always try to have fun and enjoy the students as individuals
- Be real
- Be mindful of your needs and time
- We know we get lost in the school year and summer is our light...probably this should not be here but it's true

Classroom:

- *Unit plans -- Year planned in general, then by weeks -- have school holidays mapped out and testing
- *Have a Binder / Gradebook that holds your classes, seating chart, grades, bell schedule, lesson plans
- *Keep folder / binder of your Purchase Orders, Carl Perkins plan and your wishes for the next year or if the CTE director has extra money at end of year ask for your wishlist (that will turn into your next year purchases)
- First few weeks of school everyone does efoodhandler card or ServSafe certified
- Recipe portfolio/cookbook

Classroom (cont.)

- Student work -- class folders/ handouts a separate color
- Desk organizer - labeled with your name, dish rack for weekly folders work
- Student supply area LABELED “student” in bright fun colors. Include weeks agenda, tape, stapler, highlighters, pencil manual),



in area - paper, lab plan sheets, pens, pencils, rulers, glue sticks, sharpeners(electric &

Classroom (cont.)

- *Important info.- don't lose, put on/in framed cork board by desk quick glance find
- *Establish class rules, yours; but then have them buy in and create what works for them as well
- Grade assignments sometimes - give credit - no credit, don't stress them all
- *Food memories,
- *Cook offs,
- *Chef reports
- *Field trips



Students Leave for “Family Emergency” (family vacation) Class Work

- Bookwork with worksheets
- Journal articles look up and summarize into paragraph and attach article
- Try new food, take pic of food tried and your thoughts and feeling on it
- *Journal / evaluate “vacation” food



Catering Events

- Put it on your calendar at school and home
- Don't be afraid to do it
- Know your limitations!!! Remember we are a learning institution, we are not professionals
- Get written contract -- cost, numbers, food,
- Make lists - menu items, serving utensils, condiments, cleaning supplies, water for kids, paper plates for kids/staff etc.



Sub work:

- *Sub binder - class roster, seating chart, markings of how to take attendance, emergency numbers and what to do when...
- If I know the sub.... they carry on with what I have been doing and they are game on doing it
- *Otherwise its book work and worksheet or cooking related video's cd and note sheet.

NOW SHOWING

Kitchen Space:

- *pots/ pans/lids -- parchment -- hands on activity
- *Spices - alpha all, split by savory and baking alpha each group
- Hair ties - container on desk
- Close toe shoes

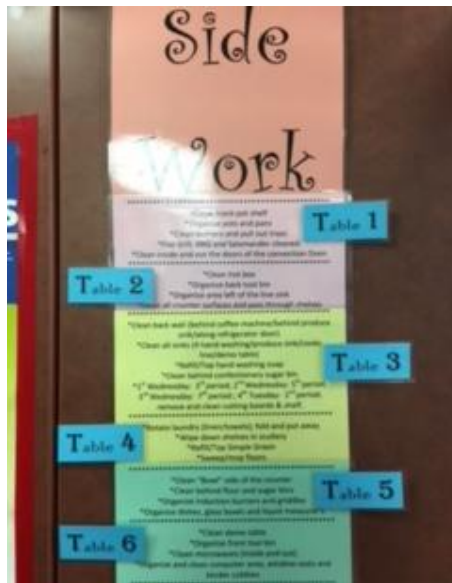


Kitchen Space (cont.):

- *Kitchen Tools in boxes/trays labeled/equipment



➤ *Labs kids duty's



➤ Cake Decorating Tip Organization -
Home Depot /Lowes...Compartment
Small Parts Organizer Cabinet





- Start introducing it the first week of school,
- Maybe one day that is a minimum day in class and have current officers come in and talk to all your classes.
- Show the state meeting highlight video from the website
- *Chapter degree tracker



- Have chapter officer meeting before main chapter meeting, so officers are running meeting and are aware of what they need to prepare to present
- Make sure the officers do jobs, I make the chapter reporter track the excel sheet of points for student member involvement coming to meetings, CRE, community service, wearing uniform / t shirt on meeting day,

Websites: great sources

- Facebook: Family and Consumer Sciences Teachers
- docs.google.com/document/d/1gTEErODZ1COvCg2ps9PCus3UKq6f2D9fYKSNU8XEcc0/edit
- cteonline.org
- Teachers pay teachers
- FCSTAC.org -- Archived workshops
- cafoodhandlers.com

Awards: see samples



Awards Class Participation

*Cook offs -- cool ribbons

*Yr. 1 token hat pin www.lapelpinplanet.com

*Yr. 2 tassel w/ pineapple -- pineapple Dianne does
and attaches, culinary tag

*Yr 3 medal with engraving

*Funny/fun awards end of year- class creates titles/theme

Awards (cont.)

FCCLA Awards:

*Yr. 1 tassel

*Yr. 2 cord

*Yr. 3 sash/stole

*Mit of cooking goodies

Fun awards - created by chapter officers



Thanks for your undivided attention

LOL...

you are a “Treasured Nugget” to our future.

“Hugs and Kisses” to all

Linda & Dianne

**We hope you found at least 1 tip to take back and
try in your classroom this year**

