Summer Educator Programs 2005

Food Service

Culinary & Pastry Programs

**JULY 16–22, 2005** Providence Campus

**JULY 9–15, 2005** Denver Campus

**JULY 10–15, 2005** Charlotte Campus

*Culinary and Pastry Programs Registration Deadline — June 1, 2005*

Graduate Credit Program

**JULY 9–15, 2005** Providence and Denver campuses

*Graduate Credit Program Registration Deadline — May 11, 2005*

NEW
Culinary Nutrition

BACK BY POPULAR DEMAND
Baking & Pastry Arts Level I & II

Graduate Program for Credit
As educators in career and technical education, you play an important role in the lives of your students; you help them choose and prepare for the career path that’s right for them. With the current emphasis on high-stakes testing and the mandate from “No Child Left Behind,” your teaching skills must be better honed and more effective than ever.

TEACHING CULINARY ARTS IN A HIGH SCHOOL SETTING

EDUC6055 Advanced Methods of Teaching Culinary Arts
This graduate-level course is designed for practitioners who have culinary skills and want to enhance their teaching skills. The course will provide practicing culinary arts educators with the opportunity to critically reflect upon and refine pedagogy and culinary skills. Emphasis will be placed on standards-based, learner-centered instructional practices, authentic assessments and reflection. Those enrolled will have the opportunity to demonstrate mastery of concepts through class presentations and peer reviews.

An integral part of the course is the emphasis on application of current educational issues. Participants will adapt learning plans to meet the needs of their students, schools and districts by drawing from best practices. Through modeling, the chef instructor will share both pedagogical and culinary expertise.

This course includes pre-class assignments, an intensive one-week intercession in the classroom (with homework at night), followed by a three-week reflective post-class assignment. (Please note: The reflective post-class assignment is a large portion of the overall grade. The course is not complete and no grade will be issued unless the post class assignment is submitted). A course packet will be sent to all participants prior to their arrival, detailing all of the assignments and requirements for this course.

A bachelor’s degree is required, preferably one in teaching or food service studies, as well as prior teaching experience.

- Class size will be approximately 12 to 15 participants.
- Required textbooks are “Classroom Instruction that Works: Research-Based Strategies for Increasing Student Achievement” by Marzano and “Understanding By Design” by McTighe and Wiggins. Texts are provided by the University and included in the program cost.
- Basic computer skills will be required for successful completion. The University computer labs will be available on a limited basis; therefore it is recommended that you bring a laptop with you.
- An in-class project, demonstration, final exam and take-home project are required.

Graduate School Credit
Upon completion of the program and the successful completion of all necessary requirements, the participant will receive 4.5 quarter credit hours of J&W graduate credit. This credit is equivalent to three semester-credit hours, and may be transferable to any regionally accredited institution of higher learning.* Final grades will be mailed in late August.

Cost — With Lodging Included
The cost of this unique J&W graduate school program is $795. This fee includes classes, textbook and instructional materials for the program; one week’s lodging in a University-owned hotel (based on double occupancy); all breakfasts, lunches and two dinners; ground transportation to and from scheduled activities; and a grade transcript sent in late August when the program is successfully completed. This program does not accommodate spouses or guests.

Cost — Commuter No Lodging
The cost for commuters is $595 per person. This fee includes classes, textbook and instructional materials for the program; all breakfasts, lunches and two dinners; ground transportation to and from scheduled activities; and a grade transcript sent in late August when the program is successfully completed. This program does not accommodate spouses or guests.

Registration
After applying and registering for this Graduate School program with the enclosed application/registration form, you will receive a follow-up packet including materials about your stay, uniforms, a reading list, etc. To participate in the graduate credit program, you must submit the enclosed completed application and an official copy of your college transcripts by May 11, 2005 to the campus you plan to attend. There will be NO exceptions after that date.

Educators: Consider processing time for transcripts from transferring institutions — it can take at least two weeks. Make sure your current name is included with the transcript, if different. You must be a full participant and apply to J&W for graduate credit to participate in this program. This class cannot be audited.

Uniforms are required for all classes. An order form will be included in the confirmation packet that will be sent to you upon receipt of your registration and application forms, official transcripts and payment. You may choose to bring your own standard-issue uniforms in lieu of ordering a J&W standard-issue uniform.

* Transfer of graduate credits is at the discretion of the receiving institution.
**UPDATING YOUR SKILLS OVERVIEW**

**Culinary Arts/ Baking & Pastry Arts**

No college credit will be awarded for these programs. Instead, a certificate of completion will be presented.

The Culinary Arts and Baking & Pastry Arts programs build upon your knowledge of these fields. Choose one of two levels of culinary arts or baking & pastry arts, or one level of Culinary Nutrition, based on which topics best meet your educational needs. Culinary arts classes for the week range from kitchen terminology, equipment identification and dining room procedures, to garde manger, nutrition and spa cuisine, depending on which level you choose. Baking & pastry arts classes range from basic skills and introduction to bread baking and cake decorating, to light and healthy deserts as well as advanced bread baking and cake decorating, depending on which level you choose.

**Option 1**

**CULINARY ARTS LEVEL I**

This program is designed for Family & Consumer Sciences educators who want to improve knowledge and basic skills in commercial food service.

**Basic Skills**

This class covers the skills, policies and procedures that are essential to Johnson & Wales University’s College of Culinary Arts. Use of the University’s professional equipment, standard sanitation and basic cooking skills are taught in this class.

**Introduction to Cooking Techniques**

This class offers instruction on basic cooking techniques. Dry heat methods introduced include baking, roasting, broiling, grilling, sautéing, shallow frying and deep fat frying. Moist and combination cooking methods covered include boiling, poaching, steaming, stewing and braising.

**Introduction to Baking & Pastry Arts (Denver Campus only)**

This class presents methods for producing basic pastries such as muffins, cookies, pie crust and butter cakes. Instruction focuses on ingredient measurement, mixing methods and baking procedures.

**Introduction to Dining Room**

Standard dining room instruction, including serving methods used in mid-range to fine dining establishments is covered. Safety and basic procedures of serving food and beverage are the primary focus of this class.

**Nutrition and Sensory Analysis**

This class introduces methods of preparing nutritious, healthy food. The sensory analysis portion of this class shows how food can be evaluated for flavor, nutrition and texture with a menu including fresh pastas, soups, salads, vegetables and entrées.

**American Regional — Cajun Creole**

This class offers discussion and application of basic cooking techniques with an emphasis on stewing, grilling and broiling. Production revolves around regional American menus and ingredients with an insight into Cajun Creole.

**Option 2**

**CULINARY ARTS LEVEL II**

This program is designed for graduates of Level I and/or educators with food service industry experience. It requires advanced culinary knowledge and skills.

**Basic Skills**

This class covers the skills, policies and procedures that are essential to Johnson & Wales University’s College of Culinary Arts. Use of the University’s professional equipment, standard sanitation and basic cooking skills are taught in this class.

**Garde Manger**

This class specializes in cold platter production and presentation. Forecemeat products such as pâtés, terrines, sausages and mousses are discussed, as well as cold mixed salads and aspics. Basic vegetable carving, canapé production and sauce making skills round out this class.

**International Cuisine**

This class applies basic techniques and cooking skills to menu items from the Philippines, Japan, Korea and Polynesia. The class is focused on the differences in techniques, products and cultures of these countries. A sample menu is produced by the group to demonstrate these skills.

**French Classical Cuisine**

This class offers a foundation of techniques used in producing all fine cuisine. A full explanation of classic sauces, consommés, cream soups and garnishes is offered in conjunction with menus typifying this timeless cuisine.

**Advanced Dining Room**

This upper-level class expands upon basic serving skills, adding fine-dining service styles such as Russian service, Classical French service, American plate service and family-style service. Advanced tableside cooking and plating procedures, table dressing and wine service skills are also included.

**Option 3**

**CULINARY NUTRITION (Providence Campus Only)**

This aggressive program is designed for graduates of Level II and/or food service vocational educators with advanced culinary knowledge and skills.

**Vegetarian Cuisine**

Production focuses on the types and preparation of nutritionally balanced vegetarian diets. Students explore the importance of understanding why people choose vegetarian diets, including cultural and global perspectives, economics and health.

**Life & Healthy Desserts**

This course presents methods to increase the nutrient density of desserts by implementing sound nutrition principles to traditional desserts or in developing new dessert concepts.

**Athletic Performance Cuisine**

This course emphasizes the importance of how food can enhance athletic performance, with a focus on creating menus specifically geared for the training tables of various sports.

**Spa Cuisine**

Advanced techniques of nutritionally sound food preparation and menu development are discussed as they apply to current research. Emphasis is on exploring the unique flavor systems of the world and their impact on ethnic cuisine.

**Food Science**

This course emphasizes the scientific method and the chemical and physical changes that occur during preparation, processing and storage of food products.

* Please Note: The Basic Skills orientation sessions take place during classroom instruction time at the Denver Campus.
**Option 4**

**BAKING & PASTRY ARTS LEVEL I**

This program is designed for educators at all skill levels. Each class will cover the fundamentals as well as the latest information on techniques to keep educators up-to-date.

**Basic Skills**

This foundation class covers the professional skills, policies and procedures that are essential to Johnson & Wales University’s College of Culinary Arts. Use of the University’s professional equipment, food safety and sanitation standards, and fundamental bakeshop skills are taught in this class.

**Fundamentals of Bread Baking**

This class is designed to introduce the 10 steps of yeast dough production. The straight dough method to produce lean and medium bread doughs is the focus of this course. Techniques for the high school educator to implement yeast dough production in a 45-minute block will be discussed and explored.

**Introduction to Cake Decorating**

This course is designed to expose students to the techniques for assembling and decorating a basic cake/torte. Proper cake mixing procedures are discussed and various buttercreams are produced.

**Plated Desserts**

This two-day class covers the basic techniques used for presenting plated desserts. The emphasis is on the four components of a plated dessert. The procedures for producing mousses, custards, cheesecake and Bavarian cream are implemented. Dessert sauces and various garnish mediums are also produced.

*Please Note: The Basic Skills orientation sessions take place during classroom instruction time at the Denver Campus.*

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**Option 5**

**BAKING & PASTRY ARTS LEVEL II**

This program is designed for graduates of Baking & Pastry Arts Level I and/or educators with food service industry experience. It requires advanced baking and pastry knowledge and skills.

**Light & Healthy Desserts**

This course presents methods to increase the nutrient density of desserts by implementing sound nutrition principles to traditional desserts or in developing new dessert concepts.

**Advanced Bread Baking**

This two-day class is designed to expose students to the techniques for producing yeast doughs using sponges and starters. The techniques for producing laminated doughs are also introduced. The emphasis is on puff pastry and Danish doughs. Various puff pastry, croissant and Danish varieties are produced.

**Advanced Cake Decorating**

This two-day class begins with the production of specialty cakes, fillings and buttercreams. The advanced technique of assembling and finishing a cake in a ring is introduced, as well as advanced decorating techniques and marzipan.

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**COST — WITH LODGING INCLUDED**

The “Updating Your Skills” program cost is $595, including instructional materials; six or seven nights’ lodging (based on double occupancy); ground transportation to and from scheduled activities; all breakfasts and lunches, and two dinners.

**COST — COMMUTER NO LODGING**

The “Updating Your Skills” program cost for commuters is $395, including instructional materials; ground transportation to and from scheduled activities; all breakfasts and lunches, and two dinners.

**UNIFORMS**

Proper chef uniforms are required for all classes. Upon receipt of your registration form and payment, and after the program has been confirmed and a minimum number of participants have enrolled, a confirmation packet will be sent that includes uniform guidelines and an order form for J&W standard-issue uniforms. You may choose to bring your own standard-issue uniforms in lieu of ordering J&W’s.

**REGISTRATION DEADLINE DATE**

The registration deadline date for all of the “Updating Your Skills” programs is June 1, 2005.

**CERTIFICATES**

Certificates of attendance will be awarded on the last day of classes to all participants who have successfully completed the program. No college credit will be awarded for these programs.
A. “Teaching Culinary Arts” REGISTRATION FORM
Registration Deadlines: May 11, 2005  Cost: $795  Commuter: $595
Program Date: July 9–15, 2005  Campus: □ Denver, Colo.  □ Providence, R.I.
Program Date: July 10–15, 2005  Campus: □ Charlotte, N.C.

□ I would like to register for the graduate program and receive graduate credit.*
  * Transfer of graduate credit is at the discretion of the institution of your choice.

I am a  ____ Vocational Educator  ____ Family & Consumer Science Educator  ____ ProStart Educator  Other __________________
Number of years teaching experience ______  I am certified as __________________________

You must also complete the reverse side of this application.

B. “Updating Your Skills” REGISTRATION FORM (Culinary Arts and Baking & Pastry Arts)
Registration deadline: June 1, 2005  Cost: $595  Commuter: $395

Option:  □ Culinary Arts  □ Level I  □ Level II  □ Culinary Nutrition (Providence Campus only)  □ Baking & Pastry Arts  □ Level I  □ Level II

Program Date: July 16–22, 2005  Campus: □ Providence, R.I.  □ Denver, Colo.  □ Charlotte, N.C.
Program Date: July 16–22, 2005  Campus: □ Providence, R.I.  □ Denver, Colo.  □ Charlotte, N.C.
Program Date: July 10–15, 2005  Campus: □ Providence, R.I.  □ Denver, Colo.  □ Charlotte, N.C.
Program Date: July 10–15, 2005  Campus: □ Providence, R.I.  □ Denver, Colo.  □ Charlotte, N.C.

Please Print
Today’s Date ___________________

Name  Social Security Number
Position  School Phone ( )
School Name  School E-mail Address
School Address
School City  State  Zip
Home Address (All program information will be sent to the home address.)
Home City  State  Zip
Home E-mail Address  Home Phone ( )
Gender  (for rooming purposes only)  □ Male  □ Female  Prefer to room with  □ Smoker  □ Non Smoker
Preferred Roommate

If yes, when?  Campus Location

I am involved in  □ BPA  □ DECA  □ FBLA  □ FCCLA  □ Nat’l FFA  □ JA  □ TSA  □ SkillsUSA
□ ProStart  □ Lodging Management  □ Nat’l Academy (NAF)

** Please do not make flight reservations until you have received confirmation of your registration.

PAYMENT INFORMATION  (No purchase orders will be accepted.)
Enclosed is a payment in the amount of $___________________.
(Please mail to campus you plan to visit. See last page for campus addresses.)

Form of Payment:  □ Personal Check  □ School Check  □ Money Order  (Checks should be made payable to Johnson & Wales University.)

□ Credit Card (VISA, MasterCard, American Express, Discover accepted)

Cardmember Name
Credit Card Type  Credit Card Number
Expiration Date /  Cardmember Signature
2005 Summer Educator Graduate Program Application

Campus:  □ Denver, Colo.  □ Providence, R.I.

You must complete this application if you wish to attend the “Teaching Culinary Arts” Program. A bachelor’s degree is required.

Personal Information

Social Security Number  Date of Birth:  Month  Day  Year

Gender  □ Male  □ Female

Last Name  (Maiden Name)

First Name  Middle Initial

Permanent Address

Mailing Address (if different)

E-mail Address

Telephone (where you can be reached)  Fax

Country of Birth  Country of Citizenship

Educational History

Please submit official transcripts for consideration of graduate credit.

Name of Institution where bachelor’s degree was earned (submit documentation to verify degree earned)

Address

City  State  Zip

Dates Attended  From  Month/Year  To  Month/Year

Certificate/Diploma/Degree Received

Check all that apply:  □ Family & Consumer Sciences Educator  □ Department Chairperson  □ Vocational Educator

□ District Administrator  □ ProStart Educator  □ Other  

Please provide on a separate sheet a description of your culinary and teaching experience. Please identify each area separately.

I hereby approve the above application and I guarantee the payment of all financial obligations incurred upon enrollment. I authorize Johnson & Wales University to publish for public relations purposes my photograph or photograph(s) in which I appear. I have read and understand The Graduate Admissions Catalog (available online at www.jwu.edu) and its accompanying literature and agree to abide by the procedures and policies stated. I understand that the University has the right to revoke my acceptance to the University based upon any information obtained pertaining to inappropriate actions or personal behavior, in order to preserve the high standard of the University community.

Applicant’s Signature  Date

Johnson & Wales University does not discriminate unlawfully on the basis of race, religion, color, national origin, age, sex, sexual orientation or disability, in admission to, access to, treatment of or employment in its programs and activities. The following person has been designated to handle inquiries regarding nondiscrimination policies: Compliance Officer, Johnson & Wales University, One Cookson Place, Sixth Floor, Providence, RI 02903, (401) 598-1423. Inquiries concerning the application of nondiscrimination policies may also be referred to the Regional Director, Office for Civil Rights, U.S. Department of Education, J.W. McCormack P.O.C.H., Room 701, 01-0061, Boston, MA 02109-4557.

Residents of Georgia may utilize the refund policy required by Georgia law; a copy of the policy is set forth in the Charleston Campus and Charlotte Campus catalog. In compliance with the Crime Awareness and Campus Security Act of 1990, Johnson & Wales University publishes an Annual Security Report, which discloses information about campus security policies and procedures, and statistics concerning reporting crimes that occurred on campus, on University-controlled property and on public property immediately adjacent to campus. A copy of the report may be obtained from the Admissions Office. In compliance with the Student Right-to-Know Act, completion or graduation rate data for specific cohorts of first-time, full-time undergraduate students is available upon request. Contact the Student Academic Services Office to obtain this information.

In the academic year 2002-2003, four of the six students who completed Johnson & Wales University’s Teacher Education Program and took the state required teaching test achieved a passing score on that test. Thus, the University’s pass rate was 66.66%.

Statewide, 208 of the 251 teacher candidates who took the state required test achieved a passing score. Thus, the statewide pass rate was 83%.

However, the program completers from Johnson & Wales University were too few in number for the University to be included in either the state’s statistics or the state’s quartile rankings.

Johnson & Wales University prepares secondary school teachers in the fields of business education and food service education. Only business education graduates are included in the Title II reporting.
MISCELLANEOUS INFORMATION FOR ALL PROGRAMS

These programs are for registered participants only. Please do not bring a spouse or guests.

Transportation

Attendees are responsible for arranging and funding their own travel to and from the campus for the program. Johnson & Wales University will provide local transportation to and from the training site and all planned program activities.

Accommodations for Lodging-Preferred Participants

Participants of Denver Campus programs will reside in a residence hall on campus. Participants of Providence and Charlotte Campus programs will reside in a University-owned hotel.

Activities

All participants are required to attend the opening reception. Participants may have an opportunity to enjoy local sightseeing and shopping. Upon your arrival to campus, we will provide an information packet outlining points of interest, in addition to a formal activity. Bring casual clothing and comfortable shoes, and don’t forget your camera.

*Participants in the graduate credit program may participate in social activities provided all required course work is up-to-date and completed.

Registration Information & Deadlines

Please return the attached registration form and payment to the appropriate campus listed below:

PROVIDENCE
Johnson & Wales University
8 Abbott Park Place
Providence, RI 02903
1–800–DIAL–JWU (342–5598)
or (401) 598–1000
Fax (401) 598–4712

DENVER
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220
1–877–JWU–DENVER (598–3368)
or (303) 256–9300
Fax (303) 256–9333

CHARLOTTE
Johnson & Wales University
801 West Trade Street
Charlotte, NC 28202
1–866–598–2427
or (980) 598–1107
Fax (980) 598–1111

You may fax your registration to the campus fax number listed above if you are paying by credit card and for non-credit programs only. No phone registrations will be accepted.

School generated checks are accepted. However, purchase orders will not be accepted as registration payment. Please do not make flight reservations until you have received confirmation of your registration.

REGISTRATION FORM AND PAYMENT DUE DATES:

A. Teaching Culinary Arts in a High School Setting
MAY 11, 2005
Return your official college transcript(s) by May 11, 2005 to the campus you plan to attend. There will be no exceptions after that date.

B. Updating Your Culinary Arts or Baking & Pastry Arts Skills (All Levels)
JUNE 1, 2005

Confirmation

Confirmation of class registration will be mailed to participants upon receipt of registration materials and payment for the program. In addition to the confirmation, participants will also be mailed a packet of materials including uniform information, accommodations and a recommended reading list. The University reserves the right to cancel a session due to insufficient enrollment. In such cases, payment will be refunded. You may cancel your registration and receive a full refund, provided the cancellation is received more than two weeks before the start of class. Class size is limited. Early registration is advised. Priority is given to first-time attendees.