CTE Career Cluster Professional Learning Communities
(Cluster PLCs)

Culinary Arts Program
August 10, 2021
AGENDA

1. Welcome and Introductions
2. Guest Speaker Interview
3. Guest Speaker: Paul Bonanno
4. Collaboration
"My philosophy from day one is that I can sleep better at night if I can improve an individual's knowledge about food and wine, and do it on a daily basis."
Emeril Lagasse
Getting to know you...

- Background
- Teaching Career
- Fun Fact
- 2020/2021 SCHS Teacher of the Year
- Today’s Topic

2020/2021 SCHS Teacher of the Year

Fun Fact
Culinary Arts Industry Certifications

CHEF PAUL BONANNO
STRAWBERRY CREST HIGH SCHOOL
Program Benefits

- Funds Go Back to the Program Directly
- Student Buy-in Enhances Program
- Counts Towards School Grade
- Enhances the Reputation of Your Program
- Complies with State and Local Regulatory Authority Standards (Board of Health)
Student Benefit

- Enhances Employment Opportunities
- Articulation for College Courses
- Articulation for High School Math/Science Electives
- Enhances College Applications/Resumes
- Builds Confidence Through Mastery
Instructor Benefits

- Stipend Paid to Instructors
- Increase Student Engagement
- Increases Program Funds
- Could Improve End of the Year Evaluation
National Registry
NRFSP001
&
ServSafe
NRAEF003

- 0.2 Credited Industry Certification (Approx. $846 per student to the program)
- Nationally Recognized Food Manager Certification
- State Required in Industry for all Food Service Managers
  90 Multiple Choice Questions (need at least a 75% to pass)
When to Teach???
Best Practices for Student Success

- Embed Food Manager exam principles into every lesson you do whether you are preparing students to test or not
- Post informational posters around your room and kitchen
- Utilize resources created by the issuing company
- Conduct real world scenarios in your lessons
Use visual demonstrations for deeper understanding
Pull from your own personal experiences
Create games and puzzles
Utilize the Certifying Agencies Training Resources

- For ServSafe Material Contact Laura Rumer or Amy Parker at the NRLAEF
- Go Through the ServSafe Website www.servsafe.com
- For National Registry Food Service Professionals Materials go to www.NRFSP.com
<table>
<thead>
<tr>
<th>Industry Certification Name</th>
<th>No. Taken</th>
<th>No. Passed</th>
<th>Pass Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Certified Food Protection Manager (ServSafe®)</td>
<td>7,922</td>
<td>4,738</td>
<td>59.8%</td>
</tr>
<tr>
<td>Certified Food Safety Manager</td>
<td>2,356</td>
<td>1,498</td>
<td>63.6%</td>
</tr>
</tbody>
</table>
Laura Rumer, FRLA
lrumer@FRLA.org

Chef Paul Bonanno
paul.bonanno@sdhc.k12.fl.us
Strawberry Crest High School
Hillsborough County Schools
813.707.7522
Thank You

Anne Nyman
State Supervisor
Education & Training
Finance
Hospitality & Tourism

Anne.Nyman@fldoe.org
CTE Career Cluster Professional Learning Communities (Cluster PLCs)