SUMMER EDUCATORS INSTITUTE

Making the Connection

June 25-27, 2014
8:00 a.m. – 3:00 p.m.
Bellingham Technical College
2 credits/18 Clock Hours

The following workshops are available as of February, 2014. More may still be added. You can register now for those listed below:

International Cuisine IV
$280.00 (includes lunches & chef coat)
Instructors: ***Brian McDonald & Michael Baldwin***

This workshop will focus on two prominent Asian Cuisines; Southeast Asia (Thailand, Vietnam, Philippines and Indonesia) and East Indian Cuisine. Discussion topics include the eating habits, ethic influences, indigenous foods and customs, cooking methods used, spices and flavorings, traditional equipment and each regions overall influence on today's restaurant market. In addition the first morning of the workshop will be spent in the college's commercial kitchen practicing fundamental skill development, including knife skills and seafood fabrication topics. The second and third days will be spent preparing dishes of the representative regions. The workshop will close with a peer roundtable discussion/brainstorming session on teaching strategies employed in secondary and post-secondary foodservice programs.

Instructor Credentials:

Brian MacDonald has cooked professionally for over 30 years holding positions as a corporate restaurant chef, garde manger chef, catering chef, private chef, and butcher. He attended the Culinary Institute of America, graduating number one in his class. He has worked at many fine restaurants and hotels including the Ritz-Carlton Hotel, Amelia Island, Florida, Rick Bayless' Frontera Grill, David Burke's Park Avenue Café in Chicago and locally at Seattle's Thirteen Coins Restaurant and Jerry Traunfield's Herb Farm Restaurant. He taught culinary arts for eight years in Asheville, North Carolina before joining Bellingham Technical College in 2003. Brian is a Certified Executive Chef and Certified Culinary Educator with the American Culinary Federation.

Mike Baldwin is an American Culinary Federation Certified Culinary Educator, and National Restaurant Association Certified Serve Safe Instructor. Michael teaches meat Identification and Fabrication, garde manger. Michael has worked as a multiple unit chef for several concept restaurants including; Italian, Northwest Seafood, Steak and Chop house, Breakfast, Lunch & Dinner. He is a board member for the Washington State Chefs Association.

Chocolate and more Chocolate!
$280.00 (includes lunches & chef coat)
Instructor: ***Hilde Hettegger-Korsmo***

This workshop will be all about chocolates. Focus will be tempering chocolate using the microwave technique, adding on specialty colors to highlight everyone's own creation. Molded truffles will be the reward for taking on tempering and creating the perfect shine and snap

which is so desired in a beautiful piece of chocolate. Creating chocolate cake, chocolate pot o cream, and a beautiful chocolate ice cream will guide us to the end of the workshop.
Our session will close with a peer roundtable discussion/brainstorming session on teaching strategies employed in secondary and post-secondary foodservice programs.

Instructor Credentials:

Hilde Hettegger-Korsmo 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. Over the past 20 years Hilde has held a variety of positions in Austria, Italy and the US, ranging from restaurant and bar manager, catering director, banquet manager, and proprietor of a catering business, specializing in European desserts. Above all, Hilde loves to bake and create art with chocolate and sugar. She loves to share her knowledge to anyone who is willing to learn.

Best Practices in Instrumentation & Control Technology Education
$260.00
Instructor*: Tony Kuphaldt*

The objective of this Summer Institute session is to share ideas and best practices in teaching Instrumentation to students at the two-year college level and promoting Instrumentation as a rewarding educational and career path to students at the high school level. Open discussion-style sessions will be held at Bellingham Technical College, where BTC's Instrumentation and Control Technology program will serve as a template and starting point for discussion. Attendees will receive complementary CD containing student references used in BTC's Instrumentation program, as well as video clips showing the educational techniques and practices.

Instructor Credentials: Tony Kuphaldt has taught in the Instrumentation and Control Technology program at BTC for the last 16 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: Linda Crawford, email: lcrawford@btc.ctc.edu Phone: 360-752-8353
Linda Ruthrauff, email: lruthrau@btc.ctc.edu Phone: 360-752-8409