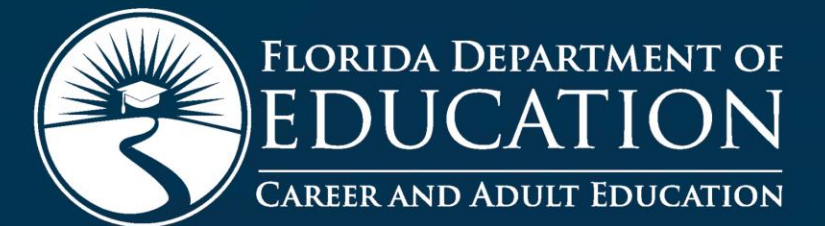


CTE Career Cluster Professional Learning Communities (Cluster PLCs)

Culinary Arts Program
August 10, 2021



AGENDA



Welcome and Introductions



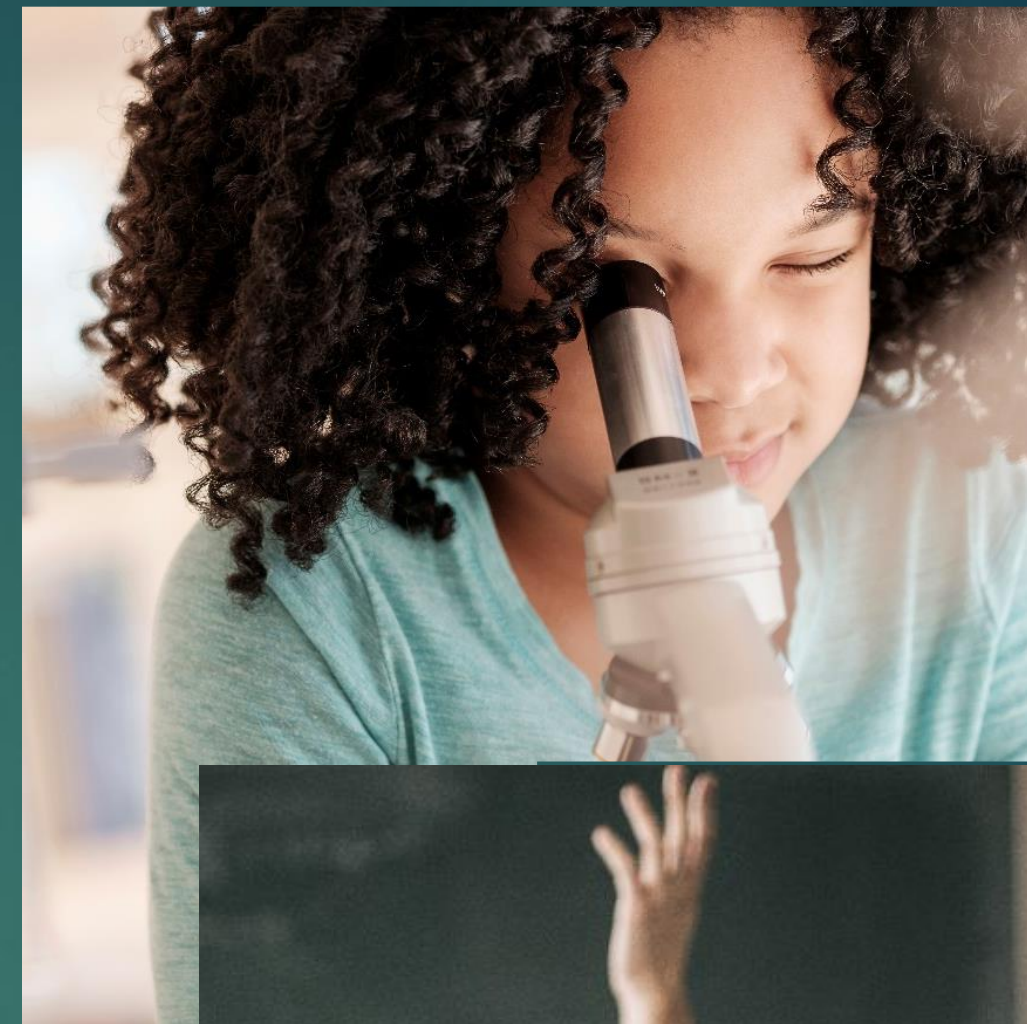
Guest Speaker Interview



Guest Speaker: Paul Bonanno



Collaboration





Chef Paul Bonano

Strawberry Crest High School

School District of Hillsborough County

"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

2020/2021 SCHS
Teacher of the Year

Fun Fact

Today's Topic



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**

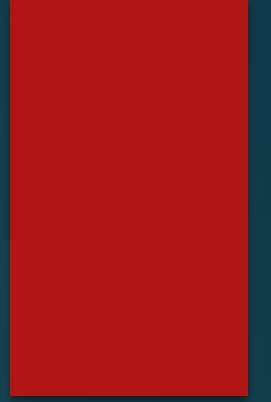


National
Registry
NRFSP001
&
ServSafe
NRAEF003

- ▶ .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

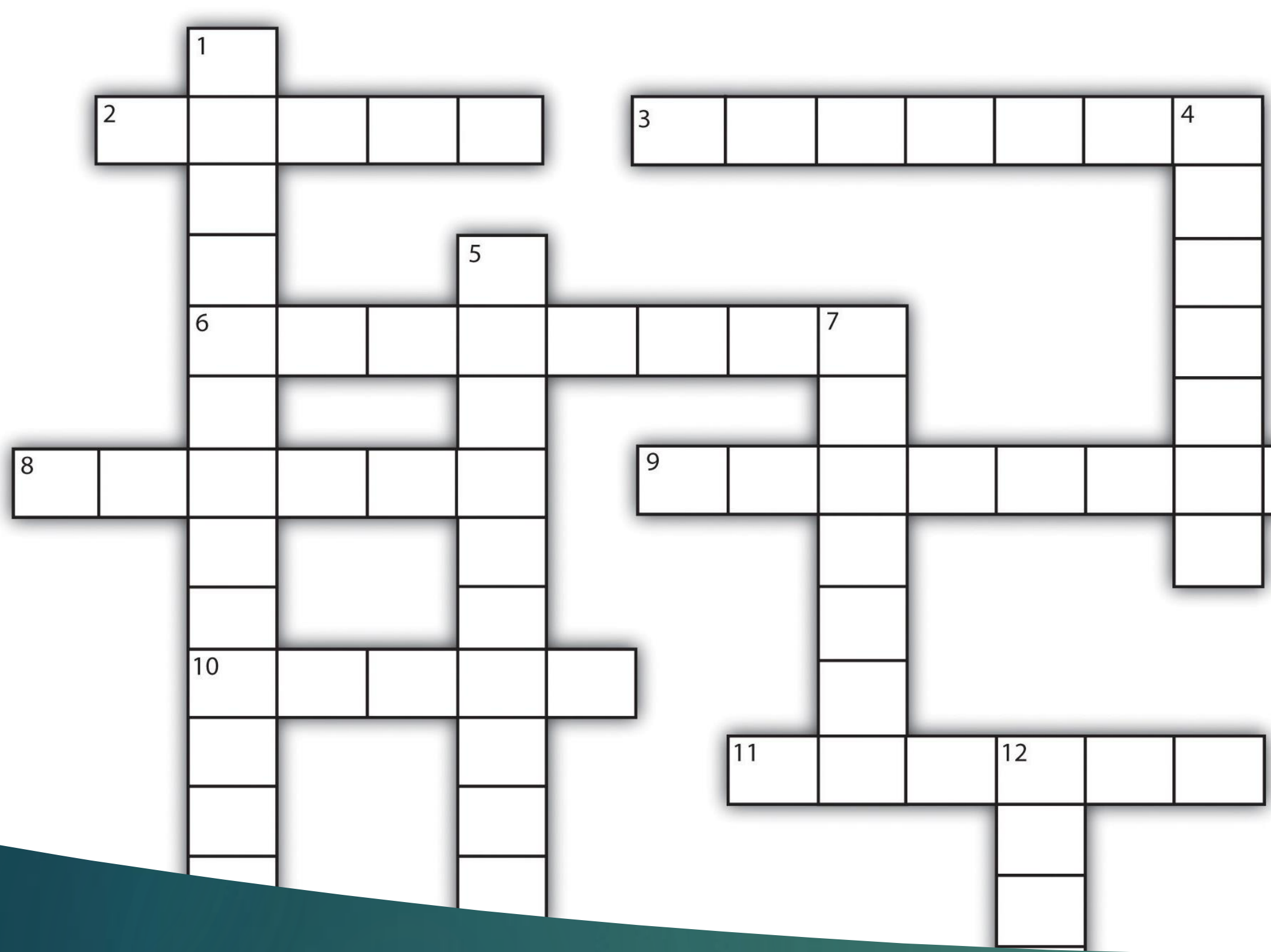
- ▶ Embed Food Manager exam principles into every lesson you do whether you are preparing students to test or not
- ▶ Post informational posters around your room and kitchen
- ▶ Utilize resources created by the issuing company
- ▶ Conduct real world scenarios in your lessons



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

Pass Fail Rates

CAPE Industry Certification Funding List Pass Rates by Title, 2019-20

Industry Certification Name	No. Taken	No. Passed	Pass Rate
Certified Food Protection Manager (ServSafe®)	7,922	4,738	59.8%
Certified Food Safety Manager	2,356	1,498	63.6%

col·lab·o·ra·tion

Resources



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Thank You

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Education & Training
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CTE Career Cluster Professional Learning Communities (Cluster PLCs)