

California State University, Fresno

Culinology

Skill Area: Food Service Management

Competencies:

DI 1.4, DI 2.1, DI 2.12, DI 2.2, DI 2.3, DI 3.2, DI 3.5,
DI 4.6, HD 3



Intern Duties:

- Choose two lecture topics and create presentations in Prezi
 - Teach lectures, both fifty minutes long
 - Food for Fifty
 - Grains
- Create two post-lecture quizzes
- Conduct one two-hour cooking lab for T.A.R.G.E.T. Special Education students
 - Create lesson plan for Multigrain Pancakes
- Conduct two radio interviews with guest speakers
 - Restaurant Owner/Organic Farmer: Tara Hamilton
 - EOC Kitchen Nutrition Coordinator: Randy Moens

Rotation Reflection: Having the opportunity to teach two college lecture courses to over forty students was an amazing experience. The thought of someday becoming a college professor has always been in the back of my mind, and now after having the privilege of teaching two classes, I know that this can become a future career goal of mine. In addition to teaching the college courses, I also had the opportunity to teach a two hour long cooking lab for T.A.R.G.E.T. Special Education students. This course was created to help special education students learn basic skills in the kitchen, become familiar with common kitchen equipment, learn how to measure liquid and solid ingredients, as well as safety and sanitation skills.