



**Summer Educator's Institute**  
**Making the Connection**  
June 23-25, 2010  
8a.m. – 3p.m.  
Bellingham Technical College

The following workshops are available this summer. Choose one:

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**American Regional Cuisine 2**

**\$250.00**

**Instructor: Brian McDonald**

This workshop is a continuation of American Regional Cuisine I which will focus on foundational influences that developed American Cuisine today. Discussion topics include the prominent cultures including Tex-Mex cooking, the cuisine of the American Southwest, and Pacific Northwest Cuisine. Much of the workshop will be spent in the college's commercial kitchens preparing classic and contemporary dishes of the representative regions. The workshop will also include a tour of Wood Stone Oven Corporation where we will make pizzas and operate the ovens. Our session will close with a peer roundtable discussion/brainstorming session on teaching strategies employed in secondary and post-secondary foodservice programs. Closed toe shoes are required. A chef coat is required and will be provided to each participant.

**Instructor Credentials:**

Brian has cooked professionally for over 20 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 Traunfeld'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.

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**French Pastry Skills 1**

**\$250.00**

**Instructor: Michael Baldwin**

This workshop will focus on developing professional foodservice skills and teaching strategies for the classroom and lab environment. Skill development topics include Knife Skills, Sharpening, Citrus Supreme, Pate Brisee, French Pastry Cream, Fresh Fruit Tarts, and Custard Tarts. Choux Paste (éclair paste) Mini Éclairs, Paris Brest, Mini Cream Puffs, Production of Apple Strudel and Phyllo applications. The workshop will also include a tour of Wood Stone Oven Corporation where we will make pizzas and operate the ovens. Our session will close with a peer roundtable discussion/brainstorming session on teaching strategies employed in secondary and post-secondary foodservice programs. Closed toe shoes are required. A chef coat is required and will be provided to each participant.

**Instructor Credentials:**

Mike Baldwin is an American Culinary Federation Certified Culinary Educator, and National Restaurant Association Certified Serve Safe Instructor. Mike has worked as a multiple unit chef for several concept restaurants including; Italian, Northwest Seafood, Steak house, Breakfast, Lunch & Dinner house, contemporary high end dining. He has also worked as the Opening Team Head Chef of approximately 20 restaurants throughout the United States.

## **Best Practices in Instrumentation & Control Technology Education**

**\$250**

### **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-ROMs containing student reference material used in BTC's Instrumentation program, as well as video clips showing the educational techniques and practices in action.

**Instructor Credentials:** Tony Kuphaldt has taught in the Instrumentation and Control Technology program at BTC for the last 12 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 twice listed 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 to

Bellingham Technical College / 3028 Lindbergh Ave., Bellingham, WA 98225 / Attn: Registration

Phone: 360-752-8350 (for registration questions) Fax registration to: 360-676-2798

For workshop questions: Linda Crawford Email: [lcrawford@btc.ctc.edu](mailto:lcrawford@btc.ctc.edu) / 360-752-8353

Linda Ruthrauff Email: [lruthrau@btc.ctc.edu](mailto:lruthrau@btc.ctc.edu) / 360-752-8409