

Date of Meeting: 04/01/2020

Time of Meeting: 11:00 am

Program(s) of Study: Baking & Pastry Arts; Institutional Foods; Tourism & Travel Services

CIP Code(s): 12.0501; 12.0508; 52.1905

Meeting Attendees:

Instructor	Email Address	Present?
Tracie Gotshall	tgotshall@lancasterctc.edu	x
Tara Zhookoff	tzhookoff@lancasterctc.edu	
Brandon Green	bgreen@lancasterctc.edu	x
Suzette Renshaw	srenshaw@lancasterctc.edu	x
Dave Brooks	dbrooks@lancasterctc.edu	x
Sue Snyder	ssnyder@lancasterctc.edu	
Jeremy Schaffner	jschaffner@gasd-pa.org	
Carey Ehly	ehlyc@carliseschools.org	x
Lou Sackett	lsackett@dcts.org	x
Claire Dacko	cdacko@dcts.org	x
Bruce Baker	bbaker@ytech.edu	x
Daniel Benedix	dbenedix@ytech.edu	
Jamie Good	jgood@ytech.edu	x
Bobby Miller	bmiller@cpavts.org	x
Noreen Duppstadt	nduppstadt@ytech.edu	x
Kay Minshall	kminshall@octorara.org	x
Brian Peffley	bpeffley@lcctc.edu	x

Additional Attendees: Darla Gettle, Lancaster CTC; Al Parillo – Carlisle school; Frank Flamini – DCTS

Comments and Ideas worth Sharing:

- Connect with friends in the industry
- Do demos in your own kitchen via video and share and base around NOCTI questions (Brian Peffley from Lebanon will be happy to share his homemade videos)

- Zoom with students including regularly scheduled Zoom Office hours – great way to connect because they miss you
- Check out weekly Penn State sessions with Maria on Thursdays from 7-8pm (recorded sessions)
- NRA is seeking ways to allow students to take ServSafe test totally online, but need to get ANSI approval first.
- NRA can do online food handler ServSafe certification totally online
- Group believes it would be reckless NOT to address COVID-19 issues with students; they should discuss how food industry is being affected
- Important to ensure students have needed resources for mental and emotional well being
- 9am every Tuesday – live virtual industry tours (contact Brian Pfeffley)

Instructional Resources for Sharing:

- Revent: www.revent.com
- American Culinary Federation: www.acfchefs.org
- ProStart – NRAEF (virtual classes): www.chooserestaurants.org
- The Butter Book: Online Pastry & Baking Education (free 60 day trial): www.thebutterbook.com
- Pearson: The world's learning company: www.pearson.com
- YouTube: <https://www.youtube.com>
- The Culinary Pro: www.theculinaryproc.com
- Discovery Education: Digital Textbooks & Education Resources: www.discoveryeducation.com
- Flipgrid/Empower Every Voice (allows students to submit videos to you): www.flipgrid.com
- ServSafe Food Handlers online certification (free): www.servsafe.com
- Bon Appetit Magazine (good videos): www.bonapetit.com
- National Restaurant Association (allergen resources; COVID resources): www.restaurant.org
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- ServSafe Instructor/Proctor Coronavirus Information:
https://www.servsafe.com/Landing-Pages/COVID-19-Instructor-Proctor-Updates?mkt_tok=eyJpIjoiWVdFNU16QmlZek0yWkdacIsInQiOiI0TExsdDFtK3FSVUVSaWpGT1MyUHozekdpbVhmVzZQY3I4Z2lyS1phMGlrZG1LaXUrZUY2MGhod1FVcEszN3NXVnBCczZ4R0xwaVVia2NUUXpzaU1CT01jVWE3SDNFMVZtUkxiMIJZaEYzVXQ2MUJnMmgrS2RBQmQxMFhoWEduUyJ9
- Food/Culinary Distance Learning from Bruce Baker (York Tech):
<https://docs.google.com/document/d/1ifXCzj-21SDHAXkFdIV8WUag3hmkbcChJ90Ywbe55CfE/>
- Facebook Group – contact Brian Pfeffley (Lebanon County CTC)
- Edpuzzle: www.edpuzzle.com
- TED Talks: www.ted.com
- Café Meeting Place: www.cafemeetingplace.com
- Zoom Tutorial Resource:
https://docs.google.com/presentation/d/1ZO0fgtnnV3shbOr1TgaBrh8E-xcavgeArc9G_WPrQeo/edit#slide=id.p

Comprehensive List of Universal Instructor Resources on TechLink website:

- <https://www.techlinkpa.com/>

