

Faculty Professional Development Report

Craig Omori – American Culinary Federation-Cook. Craft. Create. Convention and Show, July 15-19, 2016

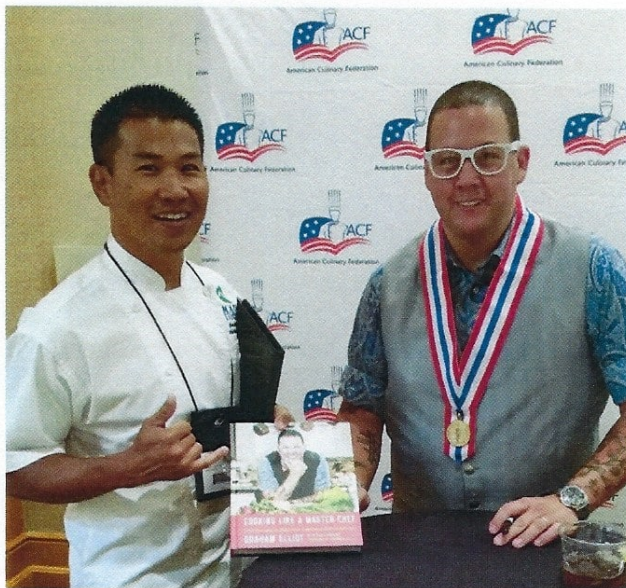
During my attendance of the ACF Cook. Craft. Create. Convention and Show from July 15-19, I was faced with making several choices on a variety of learning sessions that took place at the same time. I made it a point to strategically select those that would have the most benefit to our culinary students, instructors as well as my teaching. Below are a list of the sessions, how I plan to share information with the program and how this information can benefit both students and instructors.

Hands-on Workshop: Fruit Carving – In this session, I was able to learn modern and classical technique in fruit and vegetable carving. While some of these techniques were not new to me, I did learn some valuable concepts for advanced pieces such as melon carving.



Being that Fruit and Vegetable Carving is one of the SLO's of our CULN 240 course (which I will be teaching this FA16 semester), I plan on sharing these learned techniques with our advance culinary students via daily lessons in that course.

Opening Session: Meet & Greet with Graham Elliot – In this session, I was able to listen to, meet and chat with celebrity chef Graham Elliot. During this session, he shared his insight on his path to culinary success as well as offered his advice to those starting out in the business.



I have brought back his autographed cookbook to share with my students and fellow instructors as well as sharing his message to those seeking success.

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Umami: The Intersection of Taste & Biology – This session explored the history of the umami (savory) phenomenon and described techniques used to build flavor experiences that exhibit complexity and balance. Our presenter, who had done extensive research on the matter, shared with us that scientist have proven that there is an 5th taste in addition to sweet, sour, salty and bitter. I plan on sharing this information to both my fellow colleagues and the students of my CULN 123 Culinary Basics course (of which identification of tastes and flavors is an SLO).

Aeroponic and Vertical Gardening Innovation – In this session, we learned about a space and energy efficient, sustainable garden alternative called the Tower Garden.



Our presenter shared how several restaurants and hotels are growing food efficiently using only 20% of the space with this new technology. With attention to sustainability being one of our program's criteria for our ACEF accreditation, I plan on proposing adoption of this vertical garden to use throughout our program.

The Ins & Outs of savory Competitions – Maui Culinary Academy faculty have agreed that one of the experiences our students lack is the culinary competition. In this session, Chef Instructor and competition veteran judge and coach, Shawn Hanlin shared his insight on how to get a student culinary team together and prepare them for ACF competitions. I will be sharing this information with the culinary faculty in order to develop a strategy towards creating a student competition program.

Motivational Theories of Generation Y & Z in the Workplace – This session focused on exploring the characteristics, including: strengths and communication styles, of the different generations. Our presenter shared different tactics on how to motivate and communicate with today's employees (students) in the culinary world. With the insight gained in this session, I have a greater understanding of the "gap" us older chefs have with our younger counterparts. I realized that this is an insight that I can share with the entire campus as it does not only relate to the culinary field.

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Hog Butchery and Basic Curing – This session was designed to discuss recipes, formulas and the possibilities of whole muscle curing. Chef Todd Kelly demonstrated the butchery of a whole hog in to cuts that included prosciutto hams, coppa, belly ribs and porchetta. I plan on utilizing techniques, formulas and recipes from this session with the 240 Garde Manger course this FA16 semester as curing and charcuterie are major SLOs for the course.

My attendance of the ACF Cook. Craft. Create. Convention and Show in Phoenix was certainly an enriching experience and would like to one day take a group of culinary students and faculty to it. While I have participated in several professional development activities focused on teaching, this “chef” convention has helped me stay current in technique and knowledge as well as rekindled my passion for the profession.