

UHMC Professional Development Final Report
“The Employification of CTE”
Presented by Craig Omori, Culinary Faculty at UHMC
League for Innovation in the Community Colleges
Innovations Conference, New York City, February 24th-27th, 2019

1. Activity Description:

From February 24th through the 27th of 2019, I was fortunate enough to participate as a presenter at the *Innovations in the Community Colleges Conference* in New York City. I had submitted a proposal to present a teaching system that I had developed for the Culinary program that focused on guiding the growth our student’s professional behaviors. These professional behaviors (such as: taking initiative, working with a sense of urgency, communicating effectively, etc.), as validated by our Food and Beverage industry partners on our advisory committee, are vital for our culinary graduates to thrive in the workforce. This presentation proposal was accepted by the Innovations Conference team in November, 2018. In addition to sharing this system with other applicable CTE programs throughout the nation, other goals of this presentation were to:

- Obtain feedback leading to improvement of system
- Collaborate with other CTE professionals
- Validate current work on system as valuable and necessary

Conference Program Description of Forum Session:

“The Employification of CTE

Royale, 6th Floor

Are CTE students succeeding if they earn good grades, but lack certain skills to thrive in the workforce?

Participants in this session will explore techniques used to align industry and educational standards in the classroom and/or lab to better prepare students for employment in the real world after college.

Craig Omori, Assistant Professor, Culinary Arts, Maui College, HI”

Impact to Student Learning/Success and/or my job here at UHMC:

Impact to student learning and success as a result of using this system are still currently being measured. Technically, this system is still in the concept trial phase and the results will need to be measured by following up with our graduates after completion of the program and immersion into the workforce.

Sharing my system at this nationally attended conference has directly impacted not only my teaching, but the teaching of several classes in the culinary arts program. 3 semesters ago when I first piloted this concept, my class (CULN 123) was the only one utilizing this system. With validation of the effectiveness and focus of this system at this conference, 3 other classes are now utilizing variations of this system (CULN 160, CULN 220, CULN 240). It was determined during the feedback portion of the presentation that the main challenge of instructor buy-in was the amount of “extra” work that went in to utilizing it. From this feedback, I will be refocusing on streamlining the system for easier implementation.

2. How the Knowledge/Experience was/will be shared:

The experience and feedback gained from my participation was shared at the culinary program meeting on March 11th, 2019. I will also be sharing this presentation along with the adjustments made as a result of the conference feedback with our American Culinary Federation Accreditation team visiting on Monday, April 29th. As this system is well suited to develop culinary and other CTE student behaviors, further plans to possibly present at the ACF National Conference and the Hawaii ACTE Conference in 2020 are potential goals.