



2024 CTE Summer Swap Academy

hosted by Maize Career Academy
facilitated by Kansas Center for CTE



2 days: June 3 & 4, 8:30 am to 3:30 pm
Lunch (on your own) from 11:30 to 12:30 pm both days

Food Safety and Preparing your Students for Student-Run Culinary Businesses (Restaurant & Event Management)

These three sessions will prepare you to run your student-run businesses with confidence. You'll first learn how to teach your students ServSafe, then how to set up your student-run business. You'll try out some of our favorite equipment and ideas, and even do some thinking for ideas of your own. You'll leave this session with practical ideas for teaching your students safety and sanitation as well as information to get started on your own student-run business.

Preparing your Students for ServSafe, *presented by* Bill Loudermilk
East HS, Wichita, Culinary instructor
Maize Career Academy, Room 110B

As a Culinary Arts instructor, you encounter the task of imparting the significance of safe food handling and facilitating the attainment of ServSafe certification for your students. This workshop is crafted for educators who have already secured their ServSafe certifications but seek creative approaches to convey this knowledge to high school students, ensuring their success in obtaining their own certification.

Attendees will be provided with materials, tips and tricks to prepare students to take the certification test.

Hands on activities and work times to use materials will be incorporated.

Student-Run Restaurant, *presented by* Cara Poole
Maize Career Academy, Culinary instructor
Maize Career Academy, Room 110B

During this session, resources to start this project will be shared, along with how to develop recipes, train students, and the day-to-day running of a school restaurant.

Campus HS Coffee Shop, *presented by* Zac Kliwer
Campus HS, Wichita, Business & International Business instructor
Campus High School, Stompin' Ground Coffee Shop

This session will include a guide on how to start your own student-run business (coffee shop), the steps taken to get stakeholders on board, and how to run and operate the shop and class. Participants will take away a business plan, PowerPoint on how to create a business, barista knowledge and skills, and some always needed caffeine!



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Participants will need:

Lesson Swap: Time will be built in to share and trade your favorite lesson plan/activity relating to safety and sanitation. *Please bring 15 copies of ONE lesson plan/activity!*

Laptop & charger: All participants are encouraged to bring their own laptop and note-taking tools.

ServSafe certifications needed: it is encouraged that all participants obtain their instructor/proctor certifications before attending this workshop.

About the Presenters

Bill Loudermilk is a Culinary instructor at East High School in Wichita. He has taught all levels available through the culinary program which include: Culinary Essentials, Baking and Pastry 1 & 2, Culinary Arts 1 and Culinary Applications. He currently teaches Culinary Essentials, Culinary Arts and Culinary Applications with a total of 156 students in the classes. Bill is retired from the culinary field as a Corporate Chef after +28 years in the food service industry and loves what he does now: giving back and inspiring new and upcoming chefs and others that love this ever-changing field. A Certified Instructor and Proctor for ServSafe, as well as a Certified Secondary Food Service Educator through the National Restaurant Association, Bill has a Master degree in Career and Technical Education through Pittsburg State University. Bill has recently taken on a new role in his teaching career as an Adjunct Professor at Wichita State University's Tech Niche Culinary Program.

Cara Poole is a Culinary Arts teacher at Maize Career Academy. She teaches Culinary Essentials, Culinary Arts, and Culinary Applications. Within her Culinary Applications class, students run a lunch restaurant open to students, staff, and the public.

Zac Kliewer has been a teacher at Campus High School in Wichita since 2010. He was a nominee for Kansas Teacher of the Year in 2018. Zac currently teaches classes for the business pathway, the International Business Program, and has been the CHS Business Department Chair for over 10 years. Zac has started a school bank and coffee shop in his time at Campus High School.