

DIGITAL COURSE WITH TRAINING MATERIALS
AND TOOLS FOR ADULT EDUCATORS

TOPIC 13

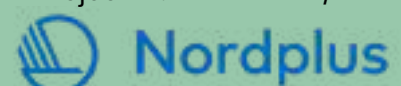
ASSIGNMENT

CREATING A PROFESSIONAL PORTFOLIO FOR EDUCATORS IN NO LEFTOVER CULINARY ARTS NORDIC & BALTIC CULINARY ARTS



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CREATING A PROFESSIONAL PORTFOLIO FOR EDUCATORS IN NO LEFTOVER CULINARY ARTS

NORDIC & BALTIC CULINARY ARTS

Optional Length: 90 MINUTES

Overview:

This session guides participants in creating a professional portfolio that showcases their expertise in no leftover culinary arts. Participants will learn about the essential components of a portfolio and engage in practical exercises to document their strategies, lesson plans, and achievements. Group activities will include peer reviews of portfolio elements, helping participants refine their presentations and ensure that their portfolios effectively demonstrate their skills and accomplishments in sustainable culinary practices.

Agenda:

- Introduction to Portfolio Development (5 min)
- Overview of Essential Portfolio Components (5 min)
- Practical Session: Documenting No Leftover Strategies (30 min)
- Development of a Comprehensive Portfolio Plan (10 min)
- Group Activity: Peer Review of Portfolio Elements (15 min)
- Presentation and Feedback on Portfolios (15 min)
- Individual Feedback and Evaluation (5 min)
- Conclusion and Next Steps (5 min)

Learning outcome: Participants will learn how to create a comprehensive professional portfolio that showcases their skills, experiences, and accomplishments as educators in culinary arts.

Participants will create a comprehensive, professional portfolio that showcases their expertise in no leftover culinary arts, including documented strategies, lesson plans, and achievements.

STAGE: INTRODUCTION TO THE TOPIC (5 MIN)

What is a professional portfolio, and why is it important for educators? Introduce the importance of maintaining a professional portfolio as an educator in culinary arts.

Quick discussion on current portfolio practices among participants.
Discussion: The benefits of maintaining a portfolio in the culinary arts.

Example portfolio showcasing key elements for culinary educators.



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STAGE: UNDERSTANDING THE TOPIC (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
<p>Discuss the essential components of a professional portfolio in culinary arts. Digital vs. Physical Portfolios Activity: Exploring tools and platforms for creating digital portfolios.</p>	<p>Handouts with a checklist of portfolio elements.</p>

STAGE: UNDERSTANDING THE TOPIC IN THEORY AND PRACTICE (30 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
<p>Demonstration on how to create and organize a digital portfolio, including selecting and uploading content.. Components of a Culinary Arts Portfolio. Presentation: Key elements to include (Resume, Philosophy of Teaching, Lesson Plans, Photos of Work, Certifications, etc.).</p>	<p>Portfolio-building software, sample portfolios, and digital content.</p>

STAGE: DEVELOPMENT OF THE TOPIC (10 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
<p>Brainstorm ideas for showcasing unique skills and experiences in the portfolio. Crafting Your Teaching Philosophy. Activity: Drafting a brief teaching philosophy statement.</p>	<p>Flipchart for notes on unique portfolio ideas. Show sample portfolios from culinary arts educators.</p>



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STAGE: VALUE CREATION (15 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Develop a professional portfolio, focusing on key strengths and achievements in culinary arts education. Showcasing Work and Achievements. Hands-on Activity: Organizing and presenting photos, videos, and descriptions of culinary work.	Portfolio templates and design tools.

STAGE: VALUE CREATION + TESTING THE LEARNING OUTCOME (15 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Present the portfolio draft to peers and receive feedback.	Presentation tools and feedback forms.

STAGE: INDIVIDUAL FEEDBACK AND EVALUATION (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Provide feedback on the portfolio and its potential improvements.	Feedback forms or digital feedback tools.

STAGE: CONCLUSION (5 MIN)

LEARNING ACTIVITY / TASK:	RESOURCES:
Summarize the session's key points and introduce the next topic.	Closing slide. Use can use digital brochures, videos, own materials.



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QUESTIONS ON THE TOPIC:

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1. What are the essential components of a professional portfolio for culinary educators in Denmark?
2. How can Estonian culinary educators showcase their teaching achievements in a portfolio?
3. What role does photography play in an Icelandic culinary educator's portfolio?
4. How can Latvian culinary educators demonstrate their expertise in traditional cuisine through a portfolio?
5. What are the best ways for Lithuanian educators to highlight their professional development in a portfolio?
6. How can Danish culinary educators use digital portfolios to reach a wider audience?
7. What are the key elements of a successful portfolio for Estonian culinary arts instructors?
8. How can Icelandic culinary educators incorporate student testimonials into their portfolios?
9. What are some creative ways for Latvian educators to present their culinary philosophy in a portfolio?
10. How can Lithuanian culinary educators effectively use video content in their portfolios?
11. What are the benefits of including lesson plans in a Danish culinary educator's portfolio?
12. How can Estonian educators use social media to complement their professional portfolios?
13. What are the best practices for Icelandic culinary educators when designing an online portfolio?
14. How can Latvian culinary educators showcase their cultural heritage in their portfolios?
15. What are the key trends in portfolio design for Lithuanian culinary arts professionals?

Comment: these questions are provided in the set of session plans on the same topic.

Recommendation: You can always change the details of the questions: countries, type, etc;



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RESOURCES ON THE TOPIC:

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Check other resources and references in the brochures on the NO LEFTOVER radiational and contemporary recipes.

Please visit our digital brochure for more links on the professional networking IN NO LEFTOVER CULINARY ARTS "Teaching and Learning Tools for NO LEFTOVER Culinary Arts." The hundred of resources mentioned there will help to create own portfolio and design it.

Bowne, M. (2017). Developing a Teaching Philosophy. The Journal of Effective Teaching. Vol. 17, No.3, 2017, 59-63. An online journal devoted to teaching excellence. Available at <https://files.eric.ed.gov/fulltext/EJ1175767.pdf>

Boye, A. (Updated by Suzanne Tapp and Mitzi Ziegner, 2023). WRITING YOUR TEACHING PHILOSOPHY. Available at https://www.depts.ttu.edu/tlpdc/Resources/Teaching_resources/TLPDC_teaching_resources/WritingYourTeachingPhilosophywhitepaper-Revised2023_FINAL.pdf

Escoffier.edu (n/d). How to Make a Professional Culinary Portfolio. Available at <https://www.escoffier.edu/blog/culinary-pastry-careers/how-to-make-a-professional-culinary-portfolio/>

highendchefs.com (2023). Chef Guides, How to Become a Private Chef, How to Create a Chef Portfolio. Available at <https://highendchefs.com/chef-guides/how-to-create-a-chef-portfolio-a-10-step-guide-2/>

www.urmc.ro. (n/d.) Tips for Planning and Writing Your Educator Portfolio. Available at

<https://www.urmc.rochester.edu/MediaLibraries/URMCMedia/smd/academic-affairs/documents/educator-portfolio-instructions.pdf>

Check other resources and references in the brochures on the NO LEFTOVER radiational and contemporary recipes.