



March 30, 2012

THE ULTIMATE TEACHER COMPETITION®

Announcement: The Foodservice Educators Learning Community is pleased to announce its 4th annual call for culinary and hospitality educators from secondary and post-secondary schools to compete in a foodservice demonstration throw down a la “Bobby Flay.” The competition will take place during the FELC annual summit in Charlotte, North Carolina, March 30 -31 2012 at Johnson & Wales University, Charlotte Campus. The competition is designed to provide culinary arts and hospitality educators a chance to show off their best practices when it comes to demonstrating culinary techniques, cooking styles, and culinary information in a visual medium.

Only 6 competitors will be picked for the final competition. Educators will be given 20 minutes to demonstrate excellent teaching doctrine in from a lesson with one-two objectives presented. This should be done in a presentation format with or without a cooking demo; and can be added as a take away for our education tool box. The competitors will be showcased in the Johnson & Wales Amphitheater. If doing a cooking demo competitors will have access to a prep kitchen and demo stage. Each competitor will be judged from their peers in the audience. Judging criterion will be based on the competitors teaching skills, diversity of subject material, and delivery options that address the maximum amount of learning styles.

Time Requirements:

The competition will take place on Friday, March 30, 2012 between 1:00-3:30 p.m. Competitors will be given a student assistant to help with their Mise en Place (if needed), and can set up on the stage a minimum of 15 minutes prior to going on. Competitors will need to supply their own food, props and any visual materials to be presented. A.V. equipment will be provided (video, LCD, laptop computer, CD movie availability, screen, etc.). *Please also bear in mind that those accepted to do a presentation must register for the Summit as a condition of acceptance.*

Judging Criterion: The 6 finalists will be selected based on a review of submissions by members of the FELC Advisory Board, Dr. Mick La Lopa, and Michael Carmel. To be accepted please fill out the information requested below and submit it to Chef Michael Carmel electronically via e-mail at mcarmel@fooded.org by February 24, 2012. Those submitting proposals will be notified by March 2, 2012 as to whether or not accepted for the Summit

Full Description of Teaching Module: Please describe your proposed teaching module in 150 words or less to include the topic, subject, or skill you plan on teaching and list the one-two key learning objectives you plan to accomplish as a result of teaching your module.

Intended Audience:

- Secondary Culinary Arts Educator / Student
- Post-Secondary Culinary Arts or Hospitality Educator / Student
- Both Secondary & Post-Secondary Educators / Students

Instructions for Submitting Proposals

To submit a proposal, please follow these basic procedures:

1. Send an e-mail to mcarmel@fooded.org that has the Last Name of the presenter and the subject line of the e-mail (e.g., Carmel – Ultimate Teacher Competition)
2. In the body of the e-mail please put the title of the teaching module and the intended audience.
3. Attach a Word document (version 2003-2010) to the e-mail that has the following:
 - a. A cover page with the title of the proposed teaching module, name of the presenter(s), complete mailing address, phone number, and e-mail address.
 - b. The second page of the attached document should only have the title of the teaching module and full description of the teaching module.

We are only accepting one submission per educator at this time. Should you have any questions concerning the call for proposals or the submission procedures please do not hesitate to send your questions via e-mail to Michael Carmel at mcarmel@fooded.org or call me at 843-820-5096 in time to meet the deadline of midnight, February 24, 2012.