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This year I have taught several different courses;

What a great year. This year has seen some changes and going to see even more.

CULN 153/Cook 013 Butchery Practical. This is a course that I have taught several times and really quite enjoy. I have strong feelings and attributes that my personality lends itself to within this class. The SFQ’s for this class were very strong. I have taught this class twice in the last year. Both instances have been great where the students have seen great growth and understanding of the topic. I think that I will be a crucial part of its re-write for the next year as I have been one of the biggest advocates of the 7 and 7. The scheduling challenges are going to be what they are, however the learning outcome should be stronger.

COOK 053 is a class with focus on Grade Manger and Charcuterie, I have taught this class several times now and feel quite comfortable with the program and content. The past year I taught two of sections this class. The SFQ’s were quite good and overall the students learning were very strong. The winter semesters SFQ’s had a bit of a fun anomaly in that one student strongly disagreed with everything but when reading the comments they were very positive. Each class was unique in terms of demeanor and approach. The first group was very strong coming prepared for each class while the second group not quite as much. The second group were apprentices and this group was interesting in that they were half OYAP and main stream.

CULN 111 Basic math. This is the first time I have taught this class several years again and now again with two section. It has been great teaching a subject that I really love. I also love it when the students who do not love math start to succeed and even start to excel. I hope I get the opportunity to teach this class again.

CULN 150 Nutritional Cuisine. I am the course author of this class. It was great to teacher as it has been a few year. Working with the other faculties comments and suggestions we are planning on a rewrite next May-June. This year is the first time in 8 plus year where a culinary professor is teaching the 2 hour theory portion as well as the 4 period practical. This has seen some very positive response from the students. I look forward to revisiting the course and the course outline in May/June to further refine the course and its outcomes.

COOK 052 /CULN 231 Menu Planning. This is a class I typically teach every year and really love. Menus and there small nuances are neat in that there is a lot of grey to what is right and wrong. This also make it difficult as opinions vary. In the end I feel that my groups ended strong and there chef table projects presented the student and school well.

Above classroom work;

CHL, I am one of the founding members of the CHL and have continued to deliver culinary demos and labs to this group of students. We have also seen the creation of the COI which sees a lot of efforts and will now see to the creation of a new class starting in the winter of 2017 Advanced Nutritional Cuisine. Advanced Nutritional Cuisine will be used as a way to make the CHL a sustainable model having students deliver demos to employees and other students as well as recipe development.

The CCC, this is the 7th consecutive year of running the exam. We still seem to have a strong cohort wanting to challenge the exam, which is great to see. I have not been able to teach the costing or menu planning portion however Eric has been doing a great job. The exams will be at the end of April and throughout May. We have changed the format going to a semi-online format. We even have one person doing the work completely on-line. This might be a new way of delivery going forward, where a student can choose whether they want to do the classes online on in class.

I look forward to seeing all of the SFQ’s as I reflect on the last year. It will also be interesting to see how the SFQ results will be effected now that they are on line and post-strike.

All in all, what a big year! I am running to the finish line trying to finish everything on my list for the year and build the list to return to. It has been a challenging year with the strike and trying to make it all work Thanks,

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