

Prostart Teacher Symposium

9:00 - 9:45 a.m.

Certifications and their Purpose

Examine the importance of membership and certifications for professional organizations and why they should be priorities throughout your education. Learn what industry certifications are relevant and what they bring to the table.

Presenter: Chef Timothy Schoonmaker, Executive Chef, Centra Culinary Creations

9:45 - 10:15 a.m.

ProStart: Fact vs. Fiction

Explore ProStart instructional resources, post-high school foodservice industry pathways, scholarship opportunities, articulation agreements with post-secondary institutions, and industry recognized credentials.

Presenter: Jim Wilson, VP of Education & Workforce Development, Virginia Restaurant Lodging and Travel Association

10:15 - 11:00 a.m.

Expectations from the Next Level (Industry vs. Culinary School)

Learn how to prepare your students for what comes after they graduate, whether they are going on to culinary school or straight into the industry.

Presenters: Chef Mena Hughes, Culinary Arts Program Director, Central Virginia Community College and Chef Timothy Schoonmaker, Executive Chef, Centra Culinary Creations

11:00 a.m. - 1:00 p.m.

Putting Your Skills To Work

Work in small groups to prepare a meal so you can get your students ready for competition. Instructors from Central Virginia Community College and Centra Culinary Creations will assist you in meal prep, knife skills, sauces, and plating techniques.

Presenter: Chef Mena Hughes, Culinary Arts Program Director, Central Virginia Community College

1:30 - 2:30 p.m.

Tour of the Craddock Terry Hotel & Event Center, 1312 Commerce St, Lynchburg, VA 24504

Get a behind-the-scenes tour of the Craddock Terry Hotel, and see what it takes to run a full-service hotel.

Presenter: Michelle Feitshans, Director of Sales and Catering, Craddock Terry Hotel & Event Center



**Central Virginia
Community College**

**3506 Wards Road
Lynchburg, VA 24502**

