

INTRODUCTION

Many instructors begin their teaching career with a considerable amount of subject knowledge and limited pedagogical training. Teaching a class for the first time can be a daunting task for anyone. Some individuals are able to adapt fairly well to the requirements of teaching while others become quickly disenchanted with the many responsibilities and demands and decide to leave the profession. Other instructors who might have been able to excel in the classroom never reach their full potential because of limited preparation in teaching methodology and classroom management.

Culinary Educators' Teaching Tools & Tips was written as a resource for both new and "seasoned" instructors. The text addresses the many issues related to student learning and instructor effectiveness including: lesson plan development; suggestions for successful lectures; active learning techniques; motivation and student engagement strategies; methods for facilitating discussions; assessment, tests and evaluation practices; grading tools and rubrics; tips for integrating technology in the classroom and laboratory; and classroom management. We hope that this book can serve as a valuable source of information for instructors as they attempt to accommodate the numerous requirements dictated by increased class sizes, additional state and federal standards, and a student population with more complex needs.