**HTM TEACHER SHARING**

**Mitch’s Best Practice**: build his program so kids want to come back each year. ; takes four years to teach the HTM book. As they progress, more lessons, less bookwork. Implementing things they have learned instead of testing. Incorporate enrichment activities. Coke vs. Pepsi challenge lesson. How to prepare kids for Knowledge Bowl: kids create quizlets, study

**Eric’s question:** Is anyone trying to tackle Social Media Management? Kristina said she created a crosswalk and it was denied. Difficult exam, scenario based. Eric is going to attempt it this year with his students.

Can the Wordpress certification be used for Hospitality? Nicole at Cedar Key is using it.

**Nicole via Karen Secret Sauce**: spend 6-9 weeks going through ServSafe book. Day of exam, have two hour bootcamp. Teach acronyms, students are writing down answers as they guess them using their ears, eyes and tactile senses. Give them a snack, then send them in to test. Cindy requires all students about to sit for the test to come into a pre-test area to make sure they qualify and are ready to take the exam through a boot camp. An excused absence from other classes, like a field trip. Kate did a four hour Saturday boot camp one year with good results.

Teachers that give ServSafe & National Registry give ServSafe first and then the next testing day give the National Registry exam.

Hailey question to the group: how do you teach ServSafe to make it interesting? Answers were games, do something different for every chapter, kids that don’t pass don’t get to cook.

**Teri’s question:**  Struggling to find info to teach on Technology and Marketing. State of Texas has all the Technology info on their website. Texas DOE. For Marketing, use the Marketing Mayhem lady at <https://www.teacherspayteachers.com/>. Perhaps Mini Grant will fund??

**Zulma’s best practice:** listen to your students and learn from them technology-wise. Try to always be learning and realize you don’t already know everything.

**Dorreen’s Lesson Plan idea:** Did a waste audit as a group; students would interview those around them to see why food was being thrown out, and then they would cost out the waste that was thrown out as a group project. And then what can they do to change or improve the outcomes.

**Sabrina’s best practice**: big on games (get her game suggestions); makes games out of everything. Match temperatures and the team that wins gets a food prize; Table setting game at Thanksgiving; have an etiquette class; Lots of incentives for example, if you pass ServSafe you don’t have to do any more work in her class the rest of the year; pass ServSafe have an apron ceremony; take them to Top Golf and Urban Air as incentives. Gives her 9th graders the ServSafe exam. Has had good pass rates.

**Erin’s best practice**: at the beginning of the year and at the end of the year she asks what activities the kids like to do, i.e., do they like cahoot, do they like bookit, etc? Getting the kids out and doing things then find the standard that fits.

**Tracy’s best practice**: she made challenges each week for her Year 4 students to keep them engaged. Pizza challenge, coffee challenge, donut challenge, spice challenge. Introduce the challenge, the rubric, then provide a plan to execute the challenge. (get details)

**Antoniella’s best practice**: treat the classroom like a restaurant; have them clock in; kids received extra credit when they completed jobs/work; got a guest speaker from Visit Orlando who specialized in Social Media. Then the class created a page; Taught each other how to use the Lynx bus system.

**Sabrina question**: does anyone have a hospitality club? Erin does and has field trips, guest speakers, snow cone sales. Help with homecoming float; Some do DECA, Zulma does FCCLA and Skills USA. Says competitions are very similar.

**LaToya’s best practice**: does a lot of real-world connections; tries to make subjects as engaging as possible. Favorite lesson is a hand-washing activity. Students have to make a tik tok to explain how to wash hands. Bell work—research hospitality myths and then have them make videos debunking the myths. Gives choices for bell work. Incorporated a classroom economy; students have jobs; gives Franklin bucks, students use Franklin bucks to purchase snacks and swag. Students earn Franklin bucks when they pass ServSafe.

**Hailey’s best practice:** collaborates with the culinary department; students help with catering events and get paid for it. Project based learning; students wrote resumes; hot chocolate bar

**Question:** what are some good resources other teachers are using? ServSafe test app; one with wine bottle also good with Android. Give one week to complete all 7 tests and it’s one test grade.

Requested – industry contacts from other teachers as a resource for more teachers

**Cindy’s best practice**: work based learning experiences outside of the classroom, make it valuable. Community Parter (Junior Achievement) that come into the class to teach something that you might not be an expert in an create a project at the end of the learning. In some areas, teachers stipend when they do the partnership with Junior Achievement. You can offer JA in any class and your partnered with a business partner.

**Beth’s best practice**: every year they plan a holiday event as event planners. Students also plan Homecoming and other school events.

**Question:** how to get her students to get jobs. Kate does a unit on Employability; brings in guest speakers. Cindy says all her students have a chance to do an internship arranged through Miami Dade county through a grant. Students get paid $1500 plus get a high school credit or a dual enrollment credit.

**Kate’s best practice**: started working with the culinary program to do the school based lunch program. Took her class to Second Harvest Food Bank and the students were overwhelmed. They also have a free culinary program.

**Heather’s best practice**: get to go on a bunch of field trips; students learn so much and meet so many people. Go to student executive conference. Go to HTM competition and see the same people in the industry. Shares buses with other schools in the county; allows them to go on more field trips.

**Field Trip Ideas**: Clean the World (soap recycling from hotels), Airports (Erin did in conjunction with their Aviation program), Bed & Breakfast tours/downtown historic district tour (Fernandina Beach), Farm Tours, Brightline tours.

**Kristina’s best practice**: FRLAEF Facebook page or something similar. Has learned so much from the sharing of ideas.

**Valerie’s best practice**: Follows a group for ChapGPT, Canvas, Canva. Would like to share things everyone learns with each other in a similar group.

**Deloris’s question:** by the time her students become sophomores her students enroll in college. She ends up not having any juniors and seniors since students drop all their electives. Adell said unless the weight of the courses change then this process will continue. Erin suggested to they have an option to schedule these students virtually? Marks virtual students as present if they do their bellwork.

**Adell’s best practice**: took her seniors to competition. If you have students that have already done Entrepreneurship, there is a Master Entrepreneur on the CAPE list. Which allows them to get the Gold Seal scholarship. Wrote a Social Media curriculum for Broward County.