



## Culinary Arts Workshop: Teaching Knife Skills

ATTENTION TEACHERS OF THE CULINARY ARTS PROGRAM!

Chef Tim Stutz will be hosting the "Teaching Knife Skills" workshop on September 21, 2013 to help equip teachers with the skills necessary to effectively teach the knife skills standards to students.

This hands on workshop will give you the opportunity to learn how to:

- Chop, slice, and dice like a pro
- Perfect your batonnet, julienne, chiffonade, and brunoise
- Effectively reinforce common core math
- Teach knife safety
- Train your students for the FCCLA STAR events and CCAP competitions

**When:** September 21, 2013

**Where:** Perry High School - 1919 E. Queen Creek Road Gilbert, Arizona 85297

\*Please bring a chef knife, paring knife, peeler and sharpening steel (or a knife kit).

You will receive 4 hours of professional development at the end of the workshop.

PLEASE REGISTER ASAP TO ATTEND THIS WORKSHOP. Space is limited to 24 participants (minimum 10) and are offered on a first come, first serve basis. Registration, cancellation, or substitution must be completed by September 6, 2013. Cancellations received after this date and no-shows will be billed. Space is limited to 24 participants.

Registration Fee \$55.00 (lunch and materials)

Please click on the link to register: [Knife Skills Workshop Registration](#)

**\*\*\*Registrations MUST be received by September 6, 2013\*\*\*.**

Please mail payments (Check or Purchase Order) to:

Arizona FCCLA  
Attn: Marci Barlow  
1535 West Jefferson Bin #42  
Phoenix, AZ 85007

QUESTIONS? Contact Rachael Mann at 602.364.1838 or via email at [Rachael.Mann@azed.gov](mailto:Rachael.Mann@azed.gov)

*This workshop is sponsored by Family and Consumer Sciences, Career and Technical Education Unit,  
Arizona Department of Education.*