

Thomas E. Barnes

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EDUCATION

- Indiana University of Pennsylvania, Indiana, PA **MA Instructional Design and Technology, May 8, 2020**
 - Indiana University of Pennsylvania, Indiana, PA **MA Employment and Labor Relations, May 12, 2018**
 - Indiana University of Pennsylvania, Indiana, PA **BS Hospitality Management, Magna Cum Laude, August 6, 2010**
 - Indiana University of Pennsylvania, Academy of Culinary Arts **Advanced Baking and Pastry Arts, Honors, December 7, 2007**
 - Indiana University of Pennsylvania, Academy of Culinary Arts **Culinary Arts, Honors, August 12, 2006**
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CERTIFICATIONS & MEMBERSHIPS

- 2016, National Restaurant Association Foodservice Management Professional Certification
 - 2016, American Culinary Federation Member
 - 2016, American Red Cross Adult First Aid/CPR/AED
 - 2016, ServSafe® Certification
 - 2017, American Culinary Federation Certified Executive Chef
 - 2020, American Culinary Federation Certified Culinary Educator
 - 2022, American Hotel and Lodging Educational Institute, Certified Hospitality Educator
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EMPLOYMENT

Instructional Designer

University of Pittsburgh, Pittsburgh, PA

November 2022 – Present

- Design and update online courses taught in the Office of Online Learning.
- Build and design quizzes, learning materials, and LMS modules.

Instructional Design Consultant

NJ Edge – Newark, NJ

October 2020 – Present

- Designed and updated online curriculum for members of NJ Edge.
- Worked with varying online instructional programs and LMS.

Culinary Instructor

IUP Academy of Culinary Arts – Punxsutawney, PA

January 2016 - Present

- Ice Carving Club Supervision and Participation
- Teach lab classes through demonstration and hands on experience.
- Instructed 2-hour lecture classes for entire school.
- Design curriculum and convert courses to online format.

Sous Chef

Nap's Cucina Mia – Indiana, PA

August 2008 – January 2016

- Designed and implemented new desserts and entrée specials weekly.
- Trained and supervised new and existing employees.
- Helped with menu design and planning.
- Planned and executed high-end catering events.
- Assisted owner with planning and development in opening a sister restaurant, Josephine's Pizzeria and Enoteca
- Nightly covers have increased by 65% in the last 7 years.
- Assisted in the purchasing and receiving

Baker

Donut Connection – Indiana, PA

May 2012 – May 2013

- Baked and decorated donuts for daily production
- Trained new employees.
- Helped improve quality of products by having a strong attention to detail.
- Improved efficiency of production, by being organized and having a detailed production schedule.

Prep Cook/Head Baker

Dornan's – Moose, WY – www.dornans.com

May 2011 – December 2011

- Began as the Prep Cook for the Pizza Pasta Company
- Prepped for high volume daily service, 400 or more covers daily
- Promoted to the Head Baker in September
- Prepared cookies and breads for the grocery store on property

CURRENT FACULTY LOAD**Spring 2023**

30-hour – CMGT 2200 – Supervisory Management

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

Fall 2022

75-hour – CKRY 1000 - Farinaceous Products and Vegetable Cookery

30-hour – CMGT 1100 – Product Identification

Summer 2022

75-hour – CKRY 3100 – American Cuisine

Spring 2022

30-hour – CMGT 2200 – Supervisory Management

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

30-hour – CMGT 2400 – Introduction to Hospitality Business

45-hour – COMP 2000 – Computer Accounting Applications

Fall 2021

75-hour – CKRY 1000 - Farinaceous Products and Vegetable Cookery

30-hour – CMGT 1100 – Product Identification

30-hour – DVLP 1000 – Careers in the Culinary Arts

45-hour – COMP 1000 – Introduction to Computers

Summer 2021

75-hour – CKRY 3100 – American Cuisine

Spring 2021

30-hour – CMGT 2200 – Supervisory Management

30-hour – CMGT 2400 – Introduction to Hospitality Business

45-hour – COMP 2000 – Computer Accounting Applications

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

75-hour – BKNG 2000 – Intermediate Baking

75-hour – BKSP 2007 – Artisan Chocolate & Sugar Show Pieces (Shadowed)

Fall 2020

75-hour – CKRY 1000 - Farinaceous Products and Vegetable Cookery

75-hour – BKNG 1000 – Introduction to Baking

30-hour – CMGT 1100 – Product Identification

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

Spring 2020

30-hour – CMGT 2200 – Supervisory Management

30-hour – CMGT 2400 – Introduction to Hospitality Business

45-hour – COMP 2000 – Computer Accounting Applications

Fall 2019

75-hour – GMGR 1000 – Introduction to Garde Manger

75-hour – CKRY 1000 – Farinaceous Products and Vegetable Cookery

75-hour – CKRY 1100 – Stocks, Soups, and Sauces

30-hour – CMGT 1100 – Product Identification

Summer 2019

75-hour – CKRY 3100 – American Cuisine

Spring 2019

75-hour – CKRY 2201 – Beef and Veal

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

30-hour – CMGT 2200 – Supervisory Management

Fall 2018

75-hour – BKNG 1000 – Introduction to Baking

75-hour – GMGR 1000 – Introduction to Garde Manger

75-hour – CKRY 1000 – Farinaceous Products and Vegetable Cookery

50-hour – CMGT 1100 – Product Identification

Summer 2018

75-hour – BKNG 3000 – Advanced Baking and Pastries

Spring 2018

75-hour – CKRY 2201 – Pork, Lamb and Game Preparation and Cookery

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

30-hour – CMGT 2200 – Supervisory Management

Fall 2017

75-hour – BKNG 1000 – Introduction to Baking

75-hour – GMGR 1000 – Introduction to Garde Manger

75-hour – CKRY 1000 – Farinaceous Products and Vegetable Cookery

30-hour – CMGT 1100 – Product Identification

Summer 2017

75-hour – CKRY 3100 – American Cuisine

75-hour – BKNG 3000 – Advanced Baking

Spring 2017

75-hour – CKRY 2201 – Pork, Lamb and Game Preparation and Cookery

75-hour – CKRY 2001 – Nutritional Cuisine and Poultry Preparation and Cookery

30-hour – CMGT 2200 – Supervisory Management

Fall 2016

75-hour – GMGR 1000 - Introduction to Garde Manger

75-hour – CKRY 1000 - Farinaceous Products and Vegetable Cookery

30-hour – CMGT 1100 - Product Identification

Summer 2016

75-hour – CKRY 3100 - American Cuisine

Spring 2016

75-hour – CKRY 2201 - Pork, Lamb and Game Preparation and Cookery,

75-hour – CKRY 2001 - Nutritional Cuisine and Poultry Preparation and Cookery

PROFESSIONAL DEVELOPMENT

Certified Hospitality Educator Seminar/Certification, AHLEI	12/12/22 - 12/15/22
Using the Phish Alert Button: Report Suspicious Emails	09/21/22
When You Report, we get Stronger. 2022 Social Engineering Red Flags	
ACF Presenter/Host, "Recycling"	09/25/22
ACF Presenter, "Recycling"	11/14/21
ACF Presenter, "Growing your own Microgreens with Alaria Sun"	04/21
"The Raw Truth about Beef"	12/9/20
ACF Presenter, "Recycling"	10/14/20
"Including and Engaging Students at a Distance"	10/2/2020
8-week Professional Development Course.	
Annual Title IX and Protection of Minors Training	10/29/19
"Elephant in the Room", Conversation and Action for Diversity, Inclusion, and Action in the Classroom and Beyond.	3/22/19
"EDU: Protect Children (Pennsylvania)"	9/13/18

"Intersections: Preventing Harassment and Sexual Violence"	9/13/18
Green Dot Training,	1/17/18
CITI Program, "Social and Behavioral Responsible Conduct of Research"	11/25/17
ACF Meeting, "Wild, Local, Ingredients and Cookery"	6/14/17
Agri-Beef Online Seminar, "Ranch to Table",	5/16/17
"Ice Carving Boot Camp" Elegant Ice Seminar, Richfield, Ohio	4/28/17-5/1/17
American Lamb Board, "Curriculamb Online Seminar"	1/9/17
D2L Bootcamp	11/22/16-11/23/16
ACF Meeting, "Gingerbread Houses"	11/9/16
Title 9 Training, Indiana, Pennsylvania	10/4/16
"Intersections: Preventing Harassment and Sexual Violence"	9/23/16
ACF Meeting, "Recycling in Commercial Food Service"	9/14/16
"EDU: Protect Children (Pennsylvania)"	9/12/16
"Active Shooter: What You Can Do", Indiana, Pennsylvania	8/11/16
American Red Cross Adult First Aid/CPR/AED Training	4/16/16
"Ice Carving Boot Camp" Elegant Ice Seminar, Richfield, Ohio	4/8/16-4/10/16
ACF Meeting, "Salt Block Cookery"	2/10/16
Title 9 Training, Indiana, Pennsylvania,	2/23/16
Magna 20 Minute Mentor, Online Seminar	
<u>Monday Morning Mentor Programs</u>	
<u>2021- Spring Semester</u>	
"How can I guide online learning by Engaging with students."	
"How can I maximize the first 10 minutes"	
<u>2020 – Fall Semester</u>	
"Emotional processing"	
"What is the best scholarship advice"	
<u>2019 – Fall Semester</u>	
"Class that supports first year students."	
"How can I increase student completion rates"	
"Beyond syllabus policies"	
"Perceptions of rigor"	
"Culturally responsive teaching"	
"Engagement in games"	
<u>2019 – Spring Semester</u>	
"Citizenship requirements"	
"Force multipliers"	
"Supervising teaching assistants"	
<u>2018 – Fall Semester</u>	
"How Can Talking through Course Evaluation Improve My Teaching?"	
"How Can I Encourage Students to Stay Connected with Course Content After Class?"	
"How Can I Resolve Difficult Situation in the Classroom"	
"How Can I Get Students to Engage with Course Content Before Class?"	
"How Can I Use Simple Gamification Strategies to Engage my students?"	

"What is Gamification and How Can it Promote a Growth Mindset?"
 "How Can Livestreaming Bring New Life to My Teaching?"
 "How Can I Attract and Retain Adjunct Online Faculty?"
 "How Will OER Benefit The 21st Century Student?"
 "How Can I Promote Enrollment and Retention in Challenging Courses that Motivate Instead of Frustrate?"

2018 - Spring Semester

"How Can I Write Better Letters of Recommendation?"
 "How Do Mini-Lectures Improve Student Engagement?"
 "How Can I Attract and Retain Adjunct Online Faculty?"
 "How Do I Create the Ideal Learning Environment for Modern Learners?"

2017 - Fall Semester

"How Can I Build Momentum for Change with Short-term Wins?"
 "How can I implement UDL in the next 20 minutes?"
 "How Do I Design Innovative Assignments to Foster Learning in the Online Classroom?"
 "What Are the Secrets to Providing Highly Effective Feedback to Students?"
 "How Can Student Learning Begin Before the First Day of Class?"

2017 - Spring Semester

"How Can Student Learning Begin Before the First Day of Class?"
 "How Do I Monitor and Support Online Faculty?"
 "How Can I Design Copyright-Compliant Courses?"
 "What Is the Role of Communication in Teaching Excellence?"

2016 - Fall Semester

"How Can I Design Critical Thinking into My Course?"
 "How Can I Encourage the Growth Mindset with Three Simple Tips?"
 "How Can I Avoid Communication "Misfires" with Students?"
 "How Can I Develop Online Instructor Presence?"
 "What is Essential in a Grading Policy?"
 "How Can I Communicate to Engage Students and Encourage Learning?"

2016 - Spring Semester

"How Can I Transform My Tests into Learning Tools?"
 "Is Your Syllabus Sending the Wrong Message?"
 "How Do Prepared Students Change the Way I Teach?"
 "What Key Factors Influence Test Performance?"
 "How Do I Prepare a SoTL Article for Publication?"
 "How Can I Effectively Use Class Preparation Assignments?"
 "What Key Concepts Improve Student Learning and Memory?"
 "How can I Write Engaging Threaded Discussion Questions?"
 "How Do I Get Students to Come to Class Prepared?"
 "How Do I Assign Students to Groups?"

SERVICE TO THE UNIVERSITY/DEPARTMENT

Spring 2023

Pro-Start Boot-Camp

- Instructed Vo-tech students food preparation and cooking methods according to rules and guidelines set by the Pennsylvania Restaurant and Lodging Association's Pro-Start Program

Chef de Cuisine for Employment Strategy Lunches

- Planned and prepared lunch menus for visiting Chefs and properties attending the Employment Strategies Externship in-person interviews.

Summer/Fall 2022

Served on the Department Curriculum Committee

- Helped to evaluate curriculum for ACF accreditation, university, and departmental requirements.

Member of University Senate

- Served as Member on the Non-Credit Committee within the Senate

Chaired the Evaluation Committee for Department

- Organized faculty evaluations, coordinated required material turn-ins, wrote, and assigned DEC Evaluation letters.

Ice Carving Club – Lead

- Carved ice with current students for all Open House events where prospective students attended.

Attended IUPACA Advisory Council Meeting

- Fall advisory council meeting

Attended Greater Johnstown Career and Technology Center's Occupation Advisory Council Meeting

- Fall Safety inspection and curriculum update meeting. 10/06/22

Spring 2022

Hosted FCS Professional Development Seminar

- Hosted and instructed FCS and Tech teachers from all over the state for a Charcuterie and Pickled foods educational seminar.

Member of University Senate

- Served as Member on the Non-Credit Committee within the Senate

NOCTI Judging

- Attended Clarion County Career and Technology Center to judge their NOCTI practical examination on 4/22/2022.

Ice Carving Club – Lead

- Carved ice for all Open house events.
- Solo carved for the Groundhog's Day festivities. Many visitors and attendees stopped to watch and take pictures and hear about the program.

Pro-Start Boot-Camp

- Instructed Vo-tech students food preparation and cooking methods according to rules and guidelines set by the Pennsylvania Restaurant and Lodging Association's Pro-Start Program

IUPACA Advisory Council Meeting

- Spring advisory council meeting

Summer/Fall 2021

Ice Carving Club – Lead

- Carved ice with current students for all Open House events where prospective students attended.

Attended IUPACA Advisory Council Meeting

- Fall advisory council meeting

Helped with the Holiday Cookie Fundraiser

- Assisted Chef Reed with her ACF Scholarship fundraiser by scaling, mixing, baking, and packaging holiday cookie boxes. This fundraiser raised over \$4,500 for our scholarship drive.

Member of University Senate

- Served as Member on the Non-Credit Committee within the Senate

Spring 2021**Attended Advisory Council Meeting for Academy.****Co-taught/Shadowed New Course.**

- Shadowed and co-taught Artisan Chocolate & Sugar Show Pieces with Chef DeMane.

Test Reader

- Helped to provide D2A2 services for students during classes for other instructors.

Provided Coverage

- Provided course coverage as needed for the department.

Organized Guest Presenter for Students

- Invited Alaria Sun from Sun Microgreens to present during our Local ACF Chapter meeting.

Summer/Fall 2020**Assisted Faculty in transitioning and incorporating Online components.**

- Helped senior Faculty to adapt and utilize D2L into their current courses, as well as assisted in teaching and incorporating Zoom.

Recorded and Edited videos used in orientation, recruiting, and supplementing instruction.

- Filmed an assortment of video demonstrations for use by the department, admissions, and professional development/certifications.

Peer reviewed article in the CAFÉ Journal of Culinary Education Best Practices.

- Had an article Published in the COVID-19 special edition of the Center for the Advancement of Foodservice Education, titled "Creating Engagement for Students During COVID-19".

Helped create Culinary New Student Orientation materials.

- Assisted other faculty in creating a D2L course for new students to access policies and other pertinent information related to their success at the Academy of Culinary Arts. Titled "W.O.R.K.S.".

Spring 2020**Ice Carving Club Lead advisor**

- Groundhog's Day Display

Helped to adapt and train other instructors for online instruction.

- Led demos and instruction on utilization of Zoom.
- Helped to moderate and field questions for large classes.

Held optional Demos/Livestreams for students.

- To engage our students and keep them excited and focused, Chef Reed, Chef Kapusta, and myself held virtual cooking demos and streams for the culinary students throughout the COVID-19.

Chef de Cuisine for Fundraising event held at the Culinary School

- Prepared and served Hors d'oeuvres for the Culinary Fundraising event held by Emily Smeltz.

Family Consumer Science Professional Development,

- Instructed High School FCS Teachers in a "Artisanal Bread" Seminar.

Pro-Start Boot-Camp

- Instructed Vo-tech students food preparation and cooking methods according to rules and guidelines set by the Pennsylvania Restaurant and Lodging Association's Pro-Start Program

Fall 2019**Student Test Reader/Quiet Room****Curriculum Committee**, reworking syllabus template for academy courses.**Culinary W.O.R.K.S. and Orientation**, 08/09/19 & 08/24/19

- Helped incoming students get acclimated to the school, helped deliver supply packages, and spoke to incoming students about the program.

Ice Carving Club Lead advisor

- Introduction to Chisels
 - o Vases, ¼ block
- Introduction to Chainsaws and power tools
 - o Cornucopia, ½ block
- Snowmen and Gingerbread Men
 - o Full Block

Holiday Cookie Fundraiser, 12/11/19, took part in fundraiser to raise money, \$3,000, for student scholarships from the ACF.**Spring 2019****Pro-Start Boot-Camp**

- Instructed Vo-tech students food preparation and cooking methods according to rules and guidelines set by the Pennsylvania Restaurant and Lodging Association's Pro-Start Program

Scholarship Committee

- Officially completed and received finished scholarship fund "Recipe Bookmark" for distribution in the American Cuisine and Table service class.

Curriculum Committee

- Helped to re-write course descriptions for Academy handbook.

Ice Carving Club Co-advisor

- "Ground Hog's Day Display"
- "Baskets"
- "Swans"

Duquesne Club Field Trip, Chaperon, 03/22/19**Escoffier Club's "Chopped" Competition**, 03/04/19.**Fall 2018****Advisory Council Meeting, Chef de Cuisine**

- Chef Reed, Chef Harber, and I developed the menu for and prepared Hors d'oeuvres, along with the help of students the food for the Advisory Council Meeting in October.

ACF Membership Chairperson**Curriculum Committee, Chairperson**

- Worked to rewrite and rework Student handbook policies.

Scholarship Committee

- Met to discuss leads for fundraising.
- Met with Emily Smeltz about other ways to raise money and possible avenues.
- Completed the "Recipe Bookmark" and sent for printing.

Ice Carving Club Lead advisor

- Introduction to Chisels

- Vases, ¼ block
- Introduction to Chainsaws and power tools
 - Cornucopia, ½ block
- Snowmen and Gingerbread Men
 - Full Block
- Ebensburg Showpiece practices
 - Changed the display for this year. Incorporated gingerbread men, snowmen, the train set display, candles, and wreath.
- Ebensburg Dickens of a Christmas Festival
 - On site 20 block display carved by students and Advisors. For the public to watch.
- As well, assisted members of the club in designing Ice Carving club t-shirts and sweatshirts. The club now has a more professional look while carving at different events, due to having our own t-shirts and sweatshirts.

Spring 2018

"ACF Accreditation Reception",

- Prepared Hors d'oeuvres for ACF reception held at the Academy.
- Spoke with evaluators about the program and answered any questions they had.

Family Consumer Science Professional Development,

- Instructed High School FCS Teachers in a "Pasta-making" Seminar.

Pro-Start Boot-Camp

- Instructed Vo-tech students food preparation and cooking methods according to rules and guidelines set by the Pennsylvania Restaurant and Lodging Association's Pro-Start Program

Ice Carving Club Co-advisor

- Full Block Carvings
 - Swans and Baskets
- Groundhog's Day Display
- Full block carving for Gobbler's Knob Stage

Fall 2017

Scholarship Committee, Secretary

- Kept minutes for meetings.
- Assisted in fundraising ideas.

Curriculum Committee, Chairperson

- Led the committee to accomplish goals set for the semester by Department Chair.
- Delegated responsibilities to Committee members.

Ballot/Voting/Election committee

Ice Carving Club Co-advisor

- Introduction to Chisels
 - Vases, ¼ block
- Introduction to Chainsaws and power tools
 - Cornucopia, ½ block
- Reindeer
 - Full Block

- Ebensburg Showpiece practices
 - o Reindeer, Train cars, Sleigh, Railroad Crossing, and Wreath
- Ebensburg Dickens of a Christmas Festival
 - o On site 20 block display carved by students and Advisors. For the public to watch.

Omni Bedford Springs Field Trip, Chaperon, 11/12/17

Member of the APSCUF Representative Council

- Temporary Faculty Representative for Department
- Member of the Retirement Committee with in APSCUF

Spring 2017

Pro-Start Boot-Camp

- Instructed Vo-tech students food preparation and cooking methods according to rules and guidelines set by the Pennsylvania Restaurant and Lodging Association's Pro-Start Program

Scholarship Committee

Curriculum Committee

- Helped to re-write course descriptions for Academy handbook.

Ice Carving Club Co-advisor

- "Ground Hog's Day Display"
- "Baskets"
- "Swans"

Nemacolin Woodlands Field Trip, Chaperon, 4/2/17

Escoffier Club's "Chopped" Competition, 2/25/17

Fall 2016

Scholarship Committee

Curriculum Committee

Professional and Continuing Education Committee (PaCE), Secretary

Advisory Board Meeting, Prepared food for meeting

Ice Carving Club Co-advisor

- "Introduction to Chainsaws: Cornucopias"
- "Basic Chisel Carvings: Vases"

Spring 2016

Advisory Board Meeting

- Prepared food for meeting and presented Ice Carving Club information.

Nemacolin Woodlands Field Trip

- Chaperon, 3/20/16

Washington DC Field Trip

- Chaperon, 4/29/16-5/1/16

Pie Class for Springfield Restaurant Group

- Helped Chef Steele with the class, 3/8/16.

Family Consumer Science Professional Development

- Prepared lunch for guests attending the seminar, 3/7/16.

Ice Carving Club, Co-advisor

- "Groundhog's Day Display"
- "Swans"
- "Baskets"

Escoffier Club's "Chopped" Competition

COMMUNITY INVOLVEMENT

Matt Hogg Wrestling Tournament Concessions	Fall 2022
Attended Jeff Tech's Advisory Board Meeting,	Spring 2022
Attended OAC Meeting for Forbes Road Tech,	Spring 2022
Attended Jeff Tech's Advisory Board Meeting,	Fall 2021
Brews, Blues, and BBQ, Fundraiser for ACF Scholarship fund.	Fall 2021
Bakers Against Racism Fundraiser, raised money, \$2600 for local organizations and non-profits that support racial equality.	06/17/2020
Holiday Cookie Fundraiser	
Attended Jeff Tech's Advisory Board Meeting,	11/15/19
Organized Guest Speakers from Local Farms invited two guest speakers from local farms in Brookville, PA, Quiet Creek Herb Farm and Sun Greens, LLC, to speak to Product Identification. The speakers invited students and chefs to attend the farm for volunteer opportunities.	11/15/18, 11/13/19,
Punxsutawney Garden Club Monthly Meeting. Prepared and presented way to utilize and prepare fresh garden produce, as well as fielded questions regarding the Academy, my industry and teaching experience, and the community.	9/4/18
Italian Festival, Nap's Cucina Mia and Josephine's Pizzeria and Enoteca, Indiana, PA. Volunteered in helping to instruct pasta making/ravioli class to the public, helped to prepare and cook food for the festival, and helped raised money for the Teddy Bear Drive. Amongst the participating businesses, \$4,000.00 was raised and donated in the one-day event	8/19/18
Hunter's Sharing the Harvest Chili Fundraiser, Monroeville Sportsman's Show	2/19/18
Hunter's Sharing the Harvest Chili Fundraiser, Monroeville Sportsman's Show	2/18/17
Attended Critique and Tasting Survey, Punxsutawney Pizza	2/11/2016