



# MINI CONFERENCE

*Nourishing Connections*

**SATURDAY, NOVEMBER 2, 2024**

**9:00AM - 3:00 PM**

**@ BETHLEHEM CATHOLIC HIGH SCHOOL | SASKATOON, SK**

9:00am - Coffee & Networking

10:00am - French Cuisine with Chef Todd Clark

12:00pm - Lunch & SHETA AGM

1:00pm - Teaching Students with Visual Impairments

2:00pm - Teach Nutrition with Dairy Farmers of Canada

**Learn More & Register [www.SHETA.CA](http://www.SHETA.CA)**

**Registration Fee:**

**\$125 SHETA Member**

**\$150 Non-SHETA Member (Includes 1-year membership)**



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### **French Cuisine with Chef Todd Clark**

Join Chef Todd Clark in a hands-on cooking demonstration of French cuisine. Over the two-hour hands-on demo you will cook alongside the chef to create a delicious lunch which we will all enjoy together after.

Chef Todd Clark learned his culinary skills first in Saskatchewan attending SIAST in Moose Jaw and gaining his Red Seal certification through the apprenticeship program. Continuing his passion for French cuisine, Todd was accepted into the Paris school of Le Cordon Bleu where he obtained the Grande Diplôme. Chef Todd Clark then worked in Paris for several Michelin starred restaurants.

After seven years in Paris, Chef Todd returned home to Saskatchewan where he was the chef in several restaurants before becoming an instructor in the Saskpolytechnic Culinary Arts Program.

### **Teaching Students with Visual Impairments**

Heather Maurer has been a teacher with Prairie Valley School division for 8 years. When her now 3 year-old was born with a degenerative eye condition, Heather began her Master's in Special Education with a focus on Blindness and Low Vision. She is currently completing her final practicum in Regina Public School's Program for Students with Visual Impairments.

Heather's presentation will focus on teaching Home Ec skills to students with visual impairments. She will touch on the meaning behind the Expanded Core Curriculum, the role of Teachers of Students with Visual Impairments (TSVIs), resources available within Saskatchewan, and practical ideas for the Home Ec classroom. Even if most attendees never teach a blind or low-vision student, Heather hopes that the presentation helps everyone to see the Practical and Applied Arts a little differently.

### **Teach Nutrition with Dairy Farmers of Canada**

[The Ingredient Lab](#) is a new free program for Middle Years PAA Foods teachers by the Teach Nutrition team of Registered Dietitians from Dairy Farmers of Canada ([www.teachnutrition.ca](http://www.teachnutrition.ca)).

Students are given the challenge: What role do key ingredients play in the sensory qualities of recipes?

This session will include taste-testing, conducting sensory evaluations, networking, and reviewing all program components including the Teacher Guide, Student Workbook, cooking videos, and food science videos.

The program is offered in English and French and can be adapted for high school PAA Foods classes.