

**USDA NIFA AFRI GRANT**  
**Professional Development for High School Instructors: Connecting Culinary Arts with Sustainable Agricultural Systems**

**ANTICIPATED TIMELINE FOR COHORT TWO**

The following is the anticipated timeline for program. Exact dates are subject to change.

- **Course One - Introduction to Agriculture and Culinary Connections** – This course will introduce the pillars of agricultural literacy, animal and plant production methods, and sustainability.
  - Instructor: Dr. Jean Hertzman, HRTM
  - Dates: March 11 – May 5, 2024
  - Credential Earned: Digital Badge
  
- **Course Two - Purchasing and Supply Chain Management with Emphasis on Local and Sustainable Foods** – This course will provide an overview of basic purchasing practices and the importance of supply chain management. It will compare and contrast the use of local and sustainable foods versus those from other sources.
  - Instructor: Chef Pete Mitchell, HRTM
  - Dates: June 3 – July 28, 2024
  - Credential Earned: Digital Badge
  
- **Course Three - Reduce, Reuse, Recycle in Foodservice and Hotels** – In this course, teachers will learn the concepts of reduce, reuse, and recycle as utilized in foodservice and hotels incorporating best practices from programs such as Hotel Kitchen which can in turn be implemented in the classroom.
  - Instructor: Dr. Keith Mandabach, HRTM
  - Dates: August 26 – October 20, 2024
  - Credential Earned: Digital Badge

**After completion of the first three courses, each participant will be paid a \$1,000 stipend.**

- **Course Four - Agricultural Innovation and Entrepreneurship** - Through this course teachers will advance their pedagogical competencies by including skills to develop, create, and sustain innovative responses to the changing environments of agriculture, with an emphasis on entrepreneurship.
  - Instructor: Ms. Sandi Ringwood, Arrowhead Innoventure Center
  - Dates: February 3 – March 30, 2025
  - Credential Earned: Digital Badge
  
- **Immersive Summer Workshop**
  - Instructors: All listed for courses plus many guest speakers and field trip leaders
  - Dates: June 1, 2025 – Arrival in Las Cruces/Welcome Reception  
June 2 – 5 – Full days of program

June 6 – Departure from Las Cruces

- Accommodations – Courtyard by Marriott Las Cruces
- No charge to participants for the workshop, most meals, and accommodations. Travel reimbursement for mileage or airfare up to \$500 per person. Other meal and expense reimbursement up to \$200 per person.

**After completion of the Workshop, each participant will earn a Certificate of Completion and will be paid a \$500 stipend.**

- **Course Five - Agricultural, Culinary, and Rural Tourism (ACRT)** – This course will expose the participants to the wide range of businesses and people involved in ACRT including farmers/ranchers, tour operators, agro-tourism proprietors, lodging businesses, winery, distillery and brewery operators, Native American businesses, specialty crop processors, tourism promoters, and rural residents with a focus on how to develop successful, sustainable businesses and partnerships.
  - Instructor: Dr. Christina Dimitriou, HRTM
  - Dates: August 25 – October 19, 2025

**After completion of the last two courses, each participant will earn a Certificate of Content Mastery and will be paid a \$500 stipend.**