



P R E S E N T S T H E TEACHER OF THE MONTH



Ann Marin Food service teacher dishes up life lessons for students

Lucky
Ann Marin: 22
years ago, she
found her
perfect niche
at Garland
High School,

filled it, and she's been on the faculty there ever since. This veteran teacher gained the ideal proportions of educational and professional background to prepare her for her role with Garland ISD's Food Production, Management and Service Program.

After Ms. Marin earned her teaching certification and degree in vocational home economics at University of North Texas (then North Texas State University), she worked in the food service department at Presbyterian Hospital. A co-worker there heard about an opening at Garland High School's food service program, passed the information along to Ms. Marin. She applied, and the rest is history.

"Working in the industry really taught me what kids need to learn in this program. Even after 22 years, that hasn't changed," Ms. Marin says.

One thing that has changed is restaurant technology, and Ms. Marin keeps her students abreast of that by keeping her own industry-related education up to date. She is a member of the restaurant trade association, and she subscribes to several trade magazines.

Other than technology, though, Ms. Marin says most of the curriculum she teaches is "straightforward. The program makes kids aware of what goes on behind the scenes in food service," and she says the basic building blocks for a career with a restaurant, a hotel, or in an industrial setting really haven't changed appreciably over the years.

Regardless of the segment of the industry that has captured their attention, students do well to give their proposed careers a "test run" with Ms. Marin's program, she says. "Some students find reality is different from their expectations," and discovering this at the high-school level provides students the opportunity to turn their

attention in another direction before they've made a major commitment.

Ms. Marin says that many of her students continue their food service studies in a post-high school learning environment, whether at a culinary institute or a hotel management program.

"Some kids just want to learn to cook," Ms. Marin laughs, adding that her two-year program takes them well beyond just kitchen basics. Others are well prepared to supplement their income during college at high-paying restaurant jobs.

Students interested in the food service program must be 16 years old, Ms. Marin says, because they will be working around potentially dangerous machinery and must be mature enough to handle that responsibility. The program covers food safety and sanitation, cashier duties, management basics, and of course food preparation – "This is the whole industry," Ms. Marin says.

Her program at Garland High School is the district's only food service program, so if a student is interested in the program, they can attend GHS. "These programs are expensive to equip, and most districts only have one," Ms. Marin says.

After 22 years, Ms. Marin says she currently has students whose parents took her class when they were in high school, and they encouraged their kids to take the class as well.

"I really can't imagine doing anything else," she says, and hundreds of Garland High School students who have taken or are planning to take Food Production, Management, and Service – as well as Garland ISD administrators – will certainly be glad to learn that. Ms. Marin has made a difference in countless students' lives by helping them learn to become productive members of society through their careers in food service, or simply by being more understanding and sympathetic restaurant patrons. In either case, Garland ISD is proud to have a dedicated, professional teacher like Ann Marin on staff, and is pleased to celebrate the contributions she has made in over two decades of teaching.



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