

Tammy Adams, RSE

303-2508 17 Street SW, Calgary AB, T2T 4M8

403-463-9630 (cell) • tammy@adamsclan.ca

Education

- 2008 - 2009 **Bachelor of Education**, Intermediate/Senior – Business General and Family Studies, Ontario Institute for Studies in Education of the University of Toronto (OISE/UT)
- 2007 - 2017 Continuing Education, Athabasca University
- 1999 - 2003 **Bachelor of Arts**, Eastern University – Marketing and Communications

Additional Qualifications

- 2017 **Red Seal Endorsement – Cook**
- 2010 - 2011 **Guidance and Career Education** – Part I and II – OISE/UT
- 2012 **Honours Specialist in Family Studies** – Queens University

Current Teaching Role

Teacher, (1.0 FTE)

**May 2016 – June 2016,
January 2017 – Present**

Calgary Board of Education, Calgary, Alberta

- Full Year Temporary Teacher (FYTT) with the Calgary Board of Education
- Consistent substitute for the foods and drama teacher during June 2016 at Fairview School
- Frequent substitute for the culinary teachers at the CT Centre from February – May 2017 working with students on food presentation, breakfast, fast and convenience foods and creative cold foods.

Previous Teaching Experience

Teacher, Grades 7-9 (1.0 FTE)

September 2016 – January 2017

A.E. Cross Junior High School, Calgary Board of Education, Calgary, Alberta

- Taught Grades 7 & 9 Career Technology Foundations courses including foods and computer technology
- Responsible purchasing consumables for the whole foods department using a P-card
- Instructed Grade 8 physical education with a focus on physical health for life and cooperation.

Teacher, Grades 7 & 9 (.7 FTE)

August 2015 – April 2016

Okotoks Junior High School, Foothills School Division, Okotoks, Alberta

- Instructed Grades 7 & 9 Career Technology Foundations courses including Foods and Textiles
- Responsible for purchasing consumables and tracking class budgets

Teacher, Grades 7-12 (1.0 FTE)**August 2012 – August 2015**

Vegreville Composite High School, Elk Island Public Schools, Vegreville, Alberta

During my time at Vegreville Composite High School I taught a variety of courses to Grades 7 to 12 with a focus on Career Technology Studies (CTS) Foods 9/10/20/30 where students worked in the professional culinary kitchen and made lunch each day for approximately 250 students. My role included the supervision of kitchen staff, home economics rooms and managing equipment maintenance and purchasing.

- Encouraged cross-curricular learning through project-based assignments and co-planning via the locally developed technology course “App Savvy”
- Included guest speakers and industry specialists in Grade 9 health and CALM courses
- Worked with staff, students and parents to organize the 2014 “Society for Educational Visits and Exchanges in Canada” exchange with Dalhousie Regional High School, New Brunswick
- Coordinator of the yearbook club

Teacher, Grades 7-12 (1.0 FTE)**August 2009 – August 2012**

Mistassiniy School, Northland School Division #61, Wabasca, Alberta

During my time at Mistassiniy School I taught a number of CTS courses including Foods 10/20/30, Fashion 10/20. I experienced success with a large number of students affected by Fetal Alcohol Spectrum Disorder and various home-life challenges. I also successfully taught home economics with a special focus on life skills to students with behavioural, physical and developmental special needs.

- Taught Grade 7-9 Home Economics focusing on kitchen safety, cooking, sewing and fabric care
- Organized two student-driven Variety Dinner Shows in cooperation with the music program
- Differentiated lessons within food and fashion labs for students with IPPs and FASD
- Participated in guidance course selection for students in Grades 9-12
- Facilitated an extra-curricular sewing club from 2009 to 2012
- Organized the 2011 Christmas food drive

Teacher Candidate, Grades 10/11 Family Studies**March – April 2009**

Eastern Commerce Collegiate Institute, Toronto District School Board, Toronto, Ontario

- Created and taught lessons for two Food and Nutrition courses and a Parenting course
- Organized food labs and demonstrated kitchen safety and proper cutting techniques
- Engaged ESL students with class discussions on Canada's Food Guide and prenatal development
- Participated in faculty wide professional development workshops dealing with abuse in the home
- Evaluated and assessed student performance using rubrics, marking schemes and self-assessment

Teacher Candidate, Grade 11 Entrepreneurship/Accounting**October – November 2008**

Scarlett Heights Entrepreneurial Academy, Toronto District School Board, Etobicoke, Ontario

- Designed and taught lesson plans for Grade 11 Entrepreneurship courses
- Utilized case studies, group activities and authentic assignments such as a food and clothing drive
- Provided one-on-one assistance and guidance to students in the Accounting course
- Supervised students at a DECA Leadership Development Workshop for Entrepreneurship Week

Related Experience

Volunteer, Grade 11 and 12 Family Studies

November 2007 – June 2008

Napanee District Secondary School, Limestone District School Board, Napanee, Ontario

- Assisted in the Grade 11 and 12 Family Studies Fashion and Parenting classes
- Demonstrated safe sewing techniques and equipment use
- Observed a class led day-care and student interaction with toddlers
- Participated in class review games and answered questions relating to parenting terminology

Public Relations Representative

September 2003 – December 2005

Mercy Ships USA, Garden Valley, Texas / Mercy Ships Canada, Napanee, Ontario

- Planned and organized key fund-raising events and produced presentation material
- Exercised effective public speaking through presentations at clubs, churches and trade shows
- Spent one month in the Dominican Republic working with impoverished peoples to build a school, help administer dental care and distribute food and provisions to Haitian refugees

Certificates and Professional Development

2016 Menus and Machines, Teacher Training Commons, Calgary, AB
ABC Bees, Teacher Training Commons, Calgary, AB

2015 **Food Safety**, NAIT, Sherwood Park, AB

2014 **Led division wide professional development session “Kitchen Confessions”**, Sherwood Park, AB
Career Cruising and The Be Real Game Training, Sherwood Park, AB
CTS/Career Technology Foundations: Making Connections, Edmonton, AB
First Aid CPR/AED Level HCP, Canadian Red Cross, Vegreville, AB
What is Career & Technology Foundations?, Edmonton, AB

2013 Teaching Sexual Health 101, Alberta Health Services

2012 Annual CTS Conference, Edmonton, AB

2011 Annual CTS Conference, Lake Louise, AB
Understanding Conflict-Communication Workshop, ATA, Edmonton, AB
Safe Check Food Safety Certification, Canadian Food Safety Group, Edmonton, AB

2010 Annual CTS Conference, Banff, AB

2009 Educational Activism Workshop, OISE/UT, Toronto, ON
Differentiated Instruction, OISE/UT, Toronto, ON
Universal Design and Planning an IEP Workshop OISE/UT, Toronto, ON
Sewing Workshop, Toronto District School Board, Toronto, ON
Tribes Certificate, OISE/UT, Toronto, ON

2008 Classroom Management Workshop, OISE/UT, Toronto, ON
Authentic Assessment Workshop, OISE/UT, Toronto, ON