

Robert Torres  
Professor M. Schrage  
CTE 400 - Q&A DC Interviews

Interviewees:

Dr. Deborah Ellen, DC Education, [deborah.ellen@guamcc.edu](mailto:deborah.ellen@guamcc.edu)

Chef Kennylyn Miranda, [kennylynmiranda@guamcc.edu](mailto:kennylynmiranda@guamcc.edu)

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### CTE Questions and Answers with GCC Department Chairs

My first interview was with Chef Miranda, Department Chair for the Culinary Department. It was evident that Chef Miranda knew her stuff and I was impressed by the vast amount of knowledge she possessed in regards to her profession in the culinary field and in CTE. Chef Miranda first explained to me how the CTE program for culinary arts benefited Guam. She talked about how her students were being prepared to take on the challenge they would be faced with after graduation, such as the challenges of finding employment, or pursuing a higher education. The big picture of it all was that Guam would be acquiring productive members of society. These CTE students are the future of Guam's workforce. They represent the product of dedicated CTE teachers and determined students, a recipe for success, and the progress of Guam's economy and workforce.

Chef Miranda keeps in touch with many of her former students who have graduated and moved on to their respective fields, or higher education institutions. Many of her prior students keep in touch via social media platforms, such as facebook, twitter, instagram, and others. I didn't ask, but I would assume that this online collaboration and communication would also serve as a way for these professionals to work together and help each other out when help and assistance is needed.

Chef Miranda says that her CTE program does track the graduation rate. She says that her numbers indicate a 70% to 80% graduation rate and that those numbers are increasing. This increase in graduation rate is a positive sign that there is a growing number of students who are getting into CTE programs like culinary arts as well as other programs. The increase in CTE students is also a strong indicator that the number of skilled workers are being increased into our local community.

When there is a need to develop or update programs and course curricula, Chef Miranda informed me that there is a process that she follows -no one person can just decide to make updates or changes on their own. The process consists of different considerations, for example, students' needs are taken into consideration, as well as the needs of the industry. When developing and updating Culinary programs, the Culinary Service Advisory Group would assemble to discuss how and what developments/updates will take place. For developing or updating course curricula, the Curriculum Review Committee (CRC) will meet and discuss what changes will be made to the curriculum. These committees are made up of teachers, administrators, industry professionals, and any other stakeholders who have expert knowledge and vast experience in the field.

Chef Miranda displayed to me a positive attitude toward her CTE program, and it is obvious that she really loves what she does. I hope to someday soon share her passion for teaching and preparing students for their future endeavors.

My second interview was with Dr. Ellen, department chair for the education department. According to Dr. Ellen, her department does keep track of their former students who have graduated from the educational program, but says that it could be improved. There are some obstacles that can affect the education department's ability to keep in touch with former students, such as changes in contact information or relocation of students. It does take time and effort to keep up-to-date with former students, and due to the regular workload on the teachers, reaching out to former students could be a bit of an added task. The education department benefits Guam by preparing students in the field of education and early childhood education. Another benefit is the training of daycare workers. There are many daycare centers on the island with a lot of daycare workers in critical need of proper education and training . GCC provides the necessary training for these workers to better serve the children in their care.

Dr. Ellen meets with the Education Advisory Committee on a regular basis to discuss any new updates or recommendations to the program or curricula. Dr. Ellen states that, similar to Chef Miranda's process, she too, must go through the proper procedures when developing or updating programs and course curricula.

The good and proper dispositions of a teacher is required in order to be a good role model and advocate for his or her students and CTE program.