HOW TO BECOME A BAKER (AND HOW TO BEST SUPPORT TEACHERS)

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SO, YOU WANT TO BECOME A **BAKER**



AT PRE-SERVICE TRAINING YOU ARE TAUGHT CHEMISTRY AND PHILOSOPHY OF BAKING





BUT YOU NEVER BAKE

AFTER GRADUATION YOU START, BUT REALIZE YOU HAVE **NONE OF THE INGREDIENTS**



NOR EQUIPMENT



AND YOU ARE EXPECTED TO MAKE UGALI, NOT CAKE!



THIS IS YOUR FIRST CAKE



THIS IS HOW YOU FEEL ABOUT BAKING

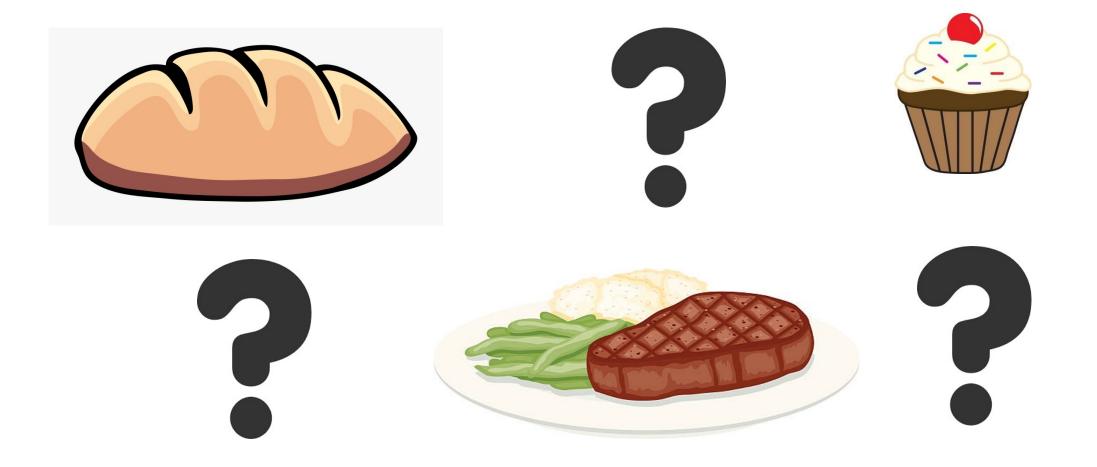


THE SUPPORT YOU GET

SOMEONE INSPECTS YOUR INGREDIENTS AND EQUIPMENT, *NOT* YOUR BAKING



YOU PARTICIPATE IN A SERIES OF DIFFERENT, UNRELATED LECTURES ON COOKING



PEOPLE COMPLAIN THAT ABOUT THE QUALITY OF UGALI IN THE COUNTRY.

THIS IS HOW YOU FEEL ABOUT BAKING



THE SUPPORT YOU NEED

1. A **RECIPE BOOK** THAT IS **SIMPLE** AND **Appropriate** For your needs



2. PRACTICAL DEMONSTRATION



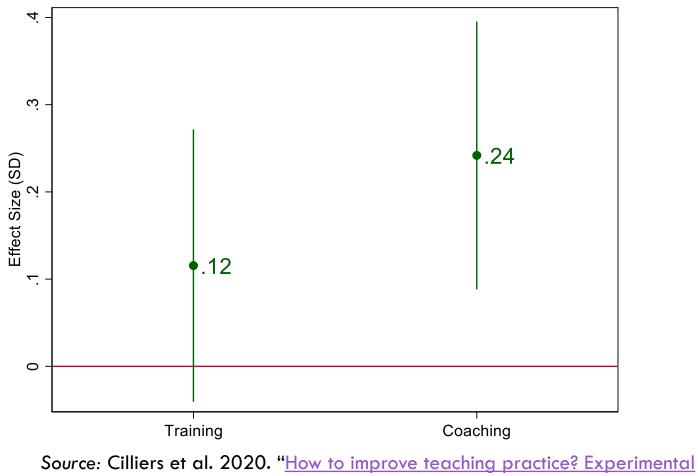
3. OPPORTUNITIES TO PRACTICE, FREQUENT FEEDBACK AND CONTINUOUS SUPPORT



4. APPROPRIATE **TEACHING** AND **LEARNING RESOURCES**



COACHING TWICE AS EFFECTIVE AS TRAINING



<u>comparison of centralized training and in-classroom coaching.</u>" Journal of Human Resources

0. CLEAR, CONSISTENT EXPECTATIONS

Both student competencies and teaching techniques.

<u>Alignment</u> between central government (curriculum and assessment), school leadership, and local government.

Remember: effort allocated to what gets measured.

THANK YOU!

