

To Whom It May Concern

Re: Kathleen Bortolin

October 3 2014

I have been working with Kathleen for a year and a half on projects connected to the ongoing curriculum revamp of our program.

Our department, at Vancouver Island University, Professional Baking and Pastry Arts, went through a curriculum review last year for a number of reasons.

1. We had recently doubled the program and the management of 2 cohorts needed to be revised to reflect the new intake
2. After 10 years, the curriculum was due for a complete revamp, and the new intake afforded us the opportunity to work on this

Kathleen was brought in to be part of our team in the Centre of Innovation and Excellence in Learning as the teaching and learning expert.

She helped us clarify our curriculum schedule, and then guided us through a very comprehensive lesson planning exercise including many exciting and dynamic 'hooks' that enabled us to keep our lessons not only fact filled and interesting but also engaging to the students.

The result of Kathleen's work with us has been to enable us to fine tune our theory lesson components and reduce the stress of delivering a theory lesson during a busy production based class.

Kathleen also came and observed our practical classes and offered pointers on how to deliver instruction in this production environment.

I have enjoyed our follow up conversations and feel that Kathleen has a sincere investment in the work that she takes on.

I must also add that when Kathleen says she will 'deliver' it is always quality work and on time.

I recommend her for any position that she feels competent in applying for.

Sincerely

*Martin Barnett*

*Instructor/Chair,*

*Professional Baking and Pastry Department,*