

CULINARY ARTS

INSTRUCTOR BIOGRAPHY

Timothy James Beckenbaugh

A native of Mifflin County PA, Chef Beckenbaugh graduated from Lewistown High School and immediately entered the United States Marine Corps (USMC). After several years of seeing the world, serving this country on the continents of Africa, Europe, North and South America, he chose to further his education by attending one of the world's most prestigious culinary schools – The Culinary Institute of America (CIA), in Hyde Park, New York. Chef Beckenbaugh graduated from the CIA with honors going on to work in a variety of food services outlets, restaurants, hotels and even one of the casinos in Atlantic City, NJ. His pedigree also includes co-owning a local landmark restaurant. Later, he became the Corporate Executive Chef for a large regional grocery store chain.

After many years in this industry, Chef Beckenbaugh decided it was time to give back to the next generation of culinarians. He began his teaching career in Maryland, teaching Culinary Arts to post-secondary students, but upon receiving the opportunity to return home, he happily returned to teach at the Central Pennsylvania Institute of Science and Technology (CPI) beginning in 2009. He enjoys teaching at the high school level and continues to hone his teaching skills by being a student himself, at The Pennsylvania State University (PSU). He can often be heard saying, “We’re in the 100% and YES business,” showing his strength in customer service and professionalism.

An avid sports fan, Coach Beckenbaugh coaches varsity high school wrestlers. In the classroom, the kitchen and in the wrestling room, he strives to find unique strengths in each student / student-athlete. One of Chef’s favorite past times is to travel to new places locally and around the world, and you guessed it – discover new foods and beverages, new flavor combinations, and new adventures.

A Quote from Mr. Beckenbaugh

“I love the genuine excitement when culinary students master a new concept or skill. Nothing makes me prouder than when I hear people say, “I cannot believe that high school students were able to produce food with that high of a quality level.” I never stop being amazed with the students who face incredible challenges in their personal lives, but still manage to come to school, CPI, and complete their work. There may be nothing more rewarding in life when they let me see into their lives and give me an opportunity to help them overcome some of those challenges knowing that the things I do to help them can make a difference.”



FUN FACTS ABOUT MR. BECKENBAUGH

- Has traveled to and eaten his way around 25 different countries
- Enjoys donating his time to several local charities
- Wrestled competitively in the United States Marine Corps
- Loves riding horses, mountain bikes and motorcycles
- Can often be heard listening to Classical and Opera music
- All-time favorite meal: toasted cheese sandwich dipped in tomato soup

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OUTSIDE CLASSROOM WORK & THINGS YOU'LL NEED



Things you'll need:

- Chef coats
- Chef pants
- Toques Blanche
(French for “white hat”)
- Aprons
- Skid resistant shoes

Outside Classroom Work:

Students will occasionally be required to spend time doing reading, study guides, and vocabulary words that were not finished during allotted classroom time. Students will occasionally be required to do research assignments and projects that were not finished during allotted classroom time.

CULINARY ARTS

certifications



Available Certifications:

American Culinary Federation - (Junior Culinarian)

Student Cost: Free

ServSafe® Food Protection Manager Certification

Training covers these concepts:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations
- And more . . .

Student Cost: Free