

Paul Porras
Odessa College
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Educational Credentials

Associates degree in Applied Science in Pastry And Baking, Scottsdale Culinary Institute Le Cordon Bleu- 2006

Associates degree in Applied Science in Culinary Arts, Odessa College- 2001

Teaching

Sanitation and Safety	2007-2012
CHEF 1205	
Dining Room Management	2007-2012
RSTO 1204	
Menu Management	2007-2011
RSTO 1221	
Purchasing for Hospitality Operations	2007-2011
RSTO 1325	
A La Carte Cooking	2007-2012
CHEF 1214	
American Regional Cuisine	2007-2012
CHEF 1341	
International Cuisine	2007-2012
CHEF 1345	
Buffet Theory and Production	2008-2012
CHEF 2232	
Hospitality Supervision	2007-2011
RSTO 1313	
Basic Food Preparation	2007-present
CHEF 1301	
Garde Manger	2008-present
CHEF 1310	
Charcuterie	2008-present
CHEF 2236	
Co-Operative Ed - Culinary Arts	2010- present
CHEF 2380	
Fundamentals of Baking	2007-present
PSTR 1301	
Advanced Pastry Shop	2007-present
PSTR 2331	
Saucier	2007- present
CHEF 2302	

Professional Experience

Remington's restaurant and lounge Scottsdale, AZ.	March 2006-2007
Elegante Hotel/ Oasis Bar & Grill Odessa, TX.	May 2005-2006
Gerardo's Casita & Grill Odessa, TX.	March 2003-2005
Elegante Hotel/ Oasis Bar & Grill Odessa, TX.	September 2002-2003
Le Meridien Hotel/650 North Dallas, TX.	September 2001-2002
The Racquet Club Midland, TX.	April 1999-2001

Industry and/or Educational Related Experiences

Notter School Of Pastry Arts, Wedding Cake And Cake Design, May 2009
Serve Safe 2006

Program/Department Responsibilities

Department Chair, 2010-2012
Site Visits for Culinary Co-Op
Keep our Supplies Up to Par
Make Sure Students Keep up Sanitation Practices
Advise Students on which classes to take and help with degree plans

Service

Hiring Committee 2011-2012 (hiring for Culinary Instructor)

Professional Publications and/or Presentations

nothing to report

Community Service

List any non-partisan/non-sectarian community service activities within OC's service area related to your position. Include dates. If you have nothing to report, enter "Nothing to report." under the heading.

Awards & Honors

"Certificate of Appreciation" For "Up Ward Bound" Summer 2011- Summer2012
"Certificate of Appreciation" For C.E. Summer, fall, and spring classes.2007-2012

Professional Memberships

- West Texas Chef's Association Local