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Pedagogy On-The-Go

SECSA CHRIE Federation

Cooking Up Creativity: How Imagination Sparks Youth Interest in Foodservice Management!



Energized by:

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Many high school students overlook food service management in favor of careers fostering creativity and innovation. However, as consumer demand shifts toward unique, visually appealing dishes, major foodservice brands are prioritizing creativity alongside quality service. Since the Summer of 2022, Dr. Pittman has collaborated with the University of Mississippi's Office of Pre-College Programs to spark youth interest in food service management through Rebel Chefs and Rebel Bakers summer camps. After learning fundamental cooking skills, students are encouraged to experiment with flavors and presentations, transforming their dishes into edible works of art. Their creations are then evaluated by community members, fostering engagement and enthusiasm.

This hands-on, creativity-driven approach has led many students to enroll in high school ProStart culinary courses, where they apply similar techniques to menu development and financial management. As a result, students are increasingly viewing foodservice management as a dynamic career that blends creativity with business strategy. These immersive experiences have also boosted their interest in pursuing food service management degrees within the University of Mississippi's hospitality management program, offering an alternative to traditional culinary schools.