Ron Lovell

Assistant Professor/Program Coordinator - Culinary Arts & Hospitality Management

Office: Community Education S-111 - 805-922-6966 X 3823 | Cell

805-242-6745

rlovell@hancockcollege.edu

https://www.instagram.com/hancock_culinary







BOSS vs. LEADER

- **✓ DRIVES EMPLOYEES**
- **√** USES EMPLOYEES
 - **√** COMMANDS
- ✓ DEPENDS ON AUTHORITY

- **√** MICROMANAGES
- **✓** GENERATES FEAR
- **√** DEMANDS RESPECT
- MAKES EMPLOYEES
 FEEL INFERIOR

- **✓ LEADS EMPLOYEES**
- **✓** DEVELOPS EMPLOYEES
 - **ASKS**
- DEPENDS ON GOODWILL

- **√INSPIRES ENTHUSIASM**
 - **✓** EARNS RESPECT
- MAKES EMPLOYEES
 FEEL VALUED
- TRUST EMPLOYEES WILL PERFORM THEIR JOB WELL

Image courtesy https://www.betterup.com



"I don't need a ride, I need more ammunition"





AS Degree/Certificates Culinary Arts & Management

Culinary Arts and Management - Associate in Science	•
Culinary Arts and Management: Baking - Certificate of Accomplishment	•
Culinary Arts and Management - Catering and Events Management - Certificate of Accomplishme	ent
Culinary Arts and Management - Food Production Supervision - Certificate of Accomplishment	•
Culinary Arts and Management - Food Services Production - Certificate of Accomplishment	•
Culinary Arts and Management - Restaurant Management - Certificate of Achievement	•

AS Degree/Certificates Food Science & Nutrition/Culinology

Associate in Science for Transfer

CULINOLOGY

Associate in Arts for Transfer



Field to Table - Culinary Arts & Management, Food Science & Nutrition, Enology & Viticulture, Agriculture



Field to Table Tour Moxie Cafe



Friday Night Science Vegan Chili





Salvation Army Thanksgiving



Salvation Army Thanksgiving



Culinary Arts & Management - Food Science & Nutrition Advisory Annual Meeting



AHC Garden & Vineyard Roundtable



Weekly SB Foodbank Distribution & Free Samples



Bulldog Bound Event - Culinary Canines





COVID-19 Modality - Mis en Place



May - Recipe Submission





Questions ?









