



**Brenda Young  
Culinary Instructor**

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*“Northeast Texas Community College exists to provide personal, dynamic learning experiences empowering students to succeed.”*

**Education:**

<b>Institution</b>	<b>Major/Areas</b>	<b>Degree</b>	<b>Year(s)</b>
Texarkana College	Culinary Arts	Certificate	2008-2009
Texarkana College	Culinary Arts	AAS	2008-2011

**Teaching Experience:**

<b>Institution</b>	<b>Year(s)</b>
Northeast Texas Community College	2010-2021

**Courses Taught at NTCC (last 3 years):**

PSTR 1401-FUNDAMENTALS OF BAKING
PSTR 2431-ADVANCED PASTRY
RSTO 2307-CATERING
CHEF 2332-BUFFET THEORY AND PRODUCTION
PSTR 1340-PLATED DESSERTS
CHEF 1205-SAFETY & SANITATION
CHEF 2301-INTERMEDIATE FOOD PREPARATION
CHEF 1310 GARDE MANGER
CHEF 1345-INTERNATION CUISINE
CHEF 1341-AMERICAN REGIONAL CUISINE
RSTO 1204 DINING ROOM SERVICES

**Significant Professional Publications/Presentations (last 3 years):**

2015 Oklahoma State Art Sugar Show-2 <sup>nd</sup> Place “Mary Poppins Cake” award & prizes
2016 Austin “That takes a Cake”-2 <sup>nd</sup> Place “Under the Sea Cake” and JUDGE of BAKING SHOW award & prizes
2016 Oklahoma State Art Sugar Show-3 <sup>rd</sup> Place-“Peaches Farmers Market Cake”, 3 <sup>rd</sup> Place “Renaissance Jewelry Box Cake” and 2 <sup>nd</sup> Place- “Chocolate Sculpture” award & prizes
2017 Oklahoma State Art Sugar Show-3 <sup>rd</sup> Place-“12 days of Christmas Cake” award & prizes
2018 Oklahoma State Art Sugar Show- 2 <sup>nd</sup> Place-“Antique Clock Cake” award & prizes

