

Curriculum Vitae

William B. Hodges
Main and Lamar Street
Dallas, TX 75202-3604
214-860-2716
whodges@dcccd.edu

Education

AAS Food and Hospitality Management - El Centro College
Chefs Apprenticeship Program - Department of Labor

Continuing Education

Fondant/ Gum Paste I - The Loews Anatole Hotel, Julie Bashore
Fondant/ Gum Paste II - The Loews Anatole Hotel, Julie Bashore
The Chef's and Foodservices Operator's Guide to Beef – American Culinary Federation
Sugar Blowing and Pulling Workshop – Texas Chef Association
Chocolate and Sugar Decorating - The French Pastry School
Basic Cocoa Painting – Brigners Cake Shop, Marsha Winbeckler
Serv Safe Certified 2009
Diploma in Culinary Excellence-Certified Master Chef - The World Master Chef's Society

Professional Associations

Texas Chefs Association
The American Culinary Association
The World Epicurean Master Chefs Society

Teaching Experience

El Centro College, Dallas, TX May 2003-Present - Culinary and Bakery/Pastry Lab Instructor
CHEF 1301 Basic Food Prep., CHEF 2331 Advanced Food Prep, CHEF 1364, 2364, Practicum, CHEF 2341
Culinary Competition, CHEF 1441 American Regional, CHEF 1445 International, PSTR 1301 Fundamentals
of Baking, PSTR 2331 Advanced Pastry, PSTR 2340 Pastry Competition, PSTR 1310 Pies, Tarts, Teacakes
and Cookies, PSTR 1312 Laminated Doughs, PSTR 1442 Quantity Baking, PSTR 1364, 2364 Practicum,
RSTO 2380 COOP

El Centro College, Dallas, TX January 2001- 2003- Adjunct Lab Instructor
CHEF 1301 Basic Food Prep., CHEF 2331 Advanced Food Prep., PSTR 1301 Fundamentals of Baking, PSTR
2331 Advanced Pastry

Tarrant County College, SE Campus, Fall 2006-Present Adjunct Faculty Lab Instructor
PSTR 1401 Fundamentals of Baking, CHEF1310 Garde Manger

Publications and Papers

None