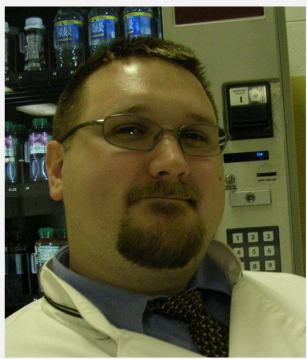


**WEST VIRGINIA
TIS GROUP**



Stephen Brown

ProStart Instructor
James Rumsey
Berkeley County



Kyle Hine

Data Manager/TIS
Morgan County

Talk Nerdy To Me

Volume 1, Issue 9

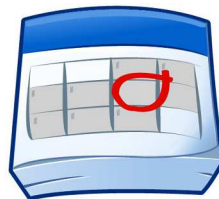
December 28th 2012

Calendar Talk

If you have been using the Mayan Calendar as your personal calendar, I am sure you are looking for a new one to replace it. I have a Galaxy S3, the Galaxy Notebook and the iPad that circulate through my hands depending on the battery life. When it comes to the Android I use an app made by Google entitled "Google Calendar". For the iPad I use the app "CalenMob". At first glance, the best thing to notice is they are both FREE for download. The second noticeable item that comes standard with any Google calendar is color separation of each individual calendar. This makes it very easy to pick out your appointment and the event it belongs with. The one thing I like about the Google Calendar compared to the CalenMob is the idea of having more then one account connected to the app. Below I have listed a few additional items about each app. In my own personal opinion it really comes down to whether you are an Android or Apple person.

By: Kyle Hine

Google Calendar



CalenMob



Mayan Calendar



Runs On:	Android 4.0.3 and up	iOS 5.0 or later	A Stone
Last Updated:	Dec. 13th 2012	Nov 06, 2012	3114 BC
Syncs Instantly:	Yes	Yes	No
Pros:	Add Multiple Accounts	Clean, Offline Mode, Has a pro version	Craftsmanship
Cons:	Dependent on battery	Dependent on battery	Expired 12/21/2012

QR Code to the
Application



EDUCAUSE

What: Mid-Atlantic Regional Conference
When: January 16th - 18th 2013
Where: Baltimore Maryland
Website: www.educause.edu

FETC 2012

What: 2013 National Conference
When: January 28th-31st 2012
Where: Orlando, FL
Website: www.fetc.org

ISTE 2013

What: Education Technology Event
When: June 23-26
Where: San Antonio
Website: http://www.isteconference.org



Predictions in Technology for 2013

- Galaxy S IV and iPhone 5S are coming
- A new television by Apple
- Tablets will take over the market
- Mobile applications download will top over 80 billion downloads
- More “hacktivism” will happen with various groups around the globe
- The Cloud will be the norm
- 4G will expand to all carriers
- Two words: Robot Cars!
- Web 3.0

More can be found by going to the these links:

<http://tinyurl.com/cvxflum>

<http://tinyurl.com/bplwdbz>



To Twitter or Not to Twitter...

As many of you already know, there is a huge stigma surrounding the whole “Social Media” thing for us as teachers. I’ve made it a point to try and figure out what is acceptable and what is taboo for us and all I’ve really accomplished so far is to confuse myself. As a young-”ish” individual, I find myself in the



Happy Holidays,
Fa-la-la-la-la, and a
Tweet, Tweet, Tweet!

midst of finding a balance between my social and my professional life. I started this job with digital identity already established from personal web-sites to professional profiles that have been established as a marketing technique for businesses I’ve worked for. My dilemma has been, where do I draw the line in “deleting my past”? Between MySpace, Face-

book, Twitter, Pinterest, Instagram, GetGlue, LinkedIn, and Google+ I just don’t know if I am in control of my own identity any more.

The reason this is so important to me...You are wondering WHY I want to know if I should or shouldn’t?

How else am I to wish everyone a happy Holiday? Snail Mail? (HUMBUG!)

-Chef Brown

@ChefSJBrown

The Cook's Corner

In our roles as CTE instructors we often find ourselves responsible for various “other duties” within our school environment. For instance, our Automotive and Diesel programs keep our school vehicles running smoothly, the Masonry program just patched some pot-holes in our parking lot, and I know for a fact the Mr. Odom and his Cisco program are often recruited to “make this work”

My role as a Chef/Instructor is no exception to this rule. My program has catered at least one event every week since the beginning of October and I’ve already received several requests for when we come back.

As you would expect from a hip, busy-body such as myself, I’ve gone out of my way to find some interesting techniques to incorporate this Technology

“stuff into my program. I’ve found that many of my student have a smartphone or some other kind of device in their hand at every moment. What better way to have them begin putting them to use.

The following is a list followed by a review of my favorite ones on the next page for some of the Culinary-related apps or technology I’ve found and have incorporated into my classroom in one manner or another.

- ⇒ Pepperplate (iOS & Android)
- ⇒ Culinary Calculator Pro (iOS)
- ⇒ FoodSpotting (iOS & Android)
- ⇒ Ratio by Michael Ruhlman (iOS)
- ⇒ Epicurious (iOS & Android)
- ⇒ MyFitnessPal (iOS & Android)
- ⇒ Allergy Guard (iOS)
- ⇒ The Professional Chef by the Culinary Institute of America (iOS)



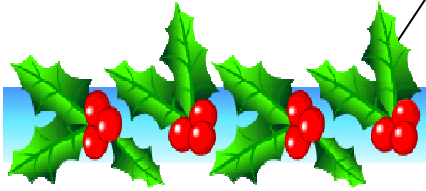
CHEF B

Would you really want this dude to cook your holiday dinner?

Seriously, I go out of my way to scare people off and it never works!

“To catch the reader's attention, place an interesting sentence or quote from the story here.”

Chef's App Reviews



Pepper Plate

An interactive recipe and menu management app that works seamlessly between the web version and the app. Plan your menus, create your grocery lists and store your recipes all in one place.



Culinary Calculator Pro

For \$3.99 from iOS and Android. This calculator converts everything from standard to metric and volume to weigh for thousands of standard ingredients found in most industrial kitchens.



Allergy Guard

Common and Rare

This app gives you an opportunity to put profiles in and check recipes for possible allergens.



RATIO

This fantastic app provides 32 critical ratios to the culinary industry and a calculator for quick conversion of those recipes. Available from iTunes for iOS devices for a reasonable price of \$4.99.

CHEF'S GIFT PICK

THE PROFESSIONAL CHEF

With a price tag of \$49.99 from iOS, this app packs one heck of a culinary punch for students or professional chefs alike. With video demonstrations, hundreds of recipes, and the backing of the worlds premiere Culinary school, I couldn't expect anymore from my alma mater!

