

# DUANE SOVYN

Telephone: (587) 775-3521 (Bus.) - Email: dsovyn@rockyview.ab.ca

## **SUMMARY**

*An energetic, creative teacher  
Who believes you never stop learning.*

## **EMPLOYMENT HISTORY**

Teaching Experience 1993 - present

### *Teacher*

*W.H. Croxford High School, Rocky View School Division (2014–2017)*

- Established commercial foods program
- Trained kids for Skills Alberta who competed at the Regionals as well as Provincials

*Bert Church High School, Rocky View School Division (2009–2014)*

- Re-defined the commercial foods program
- Trained kids for Skills Alberta who competed at the Regionals as well as Provincials
- Co-started Bert Church Dinner Theatre
- Catered interagency meetings, school functions and banquets in school

*A.E Bowers Elementary, Rocky View School Division (2006-2009)*

- Taught all subject areas in grade four and work collaboratively with peers
- Participate in an AISI initiative and various committees
- Led Gourmet cooking as teambuilding for a professional development day

*The Third Academy (2000-2002)*

- Worked with grade five to eleven students with various disabilities including learning, social, emotional and behavioral, taught art, environmental education and social studies from grades; seven through eleven

### *Substitute Teacher*

*Rocky View School Division (2006)*

Greater Windsor County, Saskatoon Public, Saskatoon East/West Divisions (1997-1999)

- Taught all subject areas to students from kindergarten to grade twelve
- Specialized in Elementary Education, Art, Social Studies and the Culinary Arts.

### *Culinary Teacher*

*SAIT (July 2004-2007)*

- Teach adult education Sushi, Thai, East Indian and other ethnic culinary cooking classes.
- Co-created, taught and supervised a summer cooking boot camp for children ages 11-17.
- Teach “Gourmet Cooking as Team Building” to different Calgary based organizations.

### *Teacher Associate*

*Saskatoon West School Division (1996-1997)*

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## ADDITIONAL TRAINING & EXPERIENCE

- Red Seal Journeyman Chef
- Certified in Food Sanitation and Hygiene
- Certified in First Aid in the Wilderness (Red Cross)
- Certified in Advanced Bleed Certification
- Certified in Project Wild Outdoor Education, Project Soils Conservation Awareness, Project Wet Aquatic Outdoor Education programs
- Certified in Second Step: Violence in the schools program

## ACTIVITIES, HONOURS AND AWARDS

- Recipient of The Medal of Merit for Scouting, October 2015
- Recipient of The Bar to the Medal of Good Service for Scouting, February 2014
- Recipient of The Medal of Good Service for Scouting, April 2013
- Letter of Commendation from Scouts Canada, February 2013
- Scout Leader and Trainer for Scouts Canada, 2010-present
- Representative on the CSR and EPC committees, 2006-present
- Participated in a school based 1:3 wireless computer project, January-June 2007
- On Alberta technology panel, to implement 1:1 computer based learning project, April 2007
- Taught Gourmet Cooking as Team Building to staff for a PD day, March 2007
- Studied in Austria on a cooking exchange, September-October 2005
- SAIT, Dean's List, April 2004
- Recipient of the Saputo milk division LAIT Award, April 2004
- Bronze Medalist: 2004 Culinary Art Salon, Fat sculpture of "Golem"
- Finalist: Sysco's Great Western Canadian Recipe Contest, 2003 & 2004
- Danced and toured Ukraine with the Pavlychenko Ukrainian Dance Ensemble, 1987-1997
- Gold and silver medalist in YBC national bowling competitions, 1986, 1988

## EDUCATION

### SAIT Professional Cooking 2003-2004

Diploma in Professional Cooking with honours,

### University of Saskatchewan 1992-1996

Bachelor of Education; specialization in Art and Social Studies

### Mount Royal Collegiate Institute, Saskatoon Saskatchewan 1988-1992

## REFERENCES

**Todd Kiernan**, Principal, WH Croxford High School (587) 775-3521

**Tammy Dikeman**, Principal, Crossfield Elementary (403) 946-5696