

Getting the Sunday School Cooking!

Teacher Training

- 2009 - 2010 – Looking for New Recipes * (curriculum overview)
Tweaking the Recipe (how to teach the lesson and make it your own)
- 2010 - 2011 – Training the Cook and Wait Staff * – recruiting, apprenticing future teachers and training class officers; quality control (accountability)
- 2011 - 2012 – Returning Clientele (Do They Really Like It?) – learning styles vs. teaching styles; why do people attend – habit or are they being fed?
- 2012 - 2013 – Franchising * – Creating New Units; Ministry Outside the Sunday School

Outreach

- 2009 - 2010 – Promoting Your Wares * – Canned outreach programs; how to implement them; visitation training; using electronic media for outreach
- 2010 - 2011 – Up Selling – Using Your “Employees” To Promote Your Business – getting your class or church involved in outreach
- 2011 - 2012 – BAM! From Good to GREAT! * – using big events and fellowships for outreach
- 2012 - 2013 – Targeting Your Clientele – using new units to reach out; finding unchurched people; building ministry opportunities

New Units

- 2009 - 2010 – Location, Location, Location – Where can you start new units?
- 2010 - 2011 – Interviewing and Hiring Staff * – Training new unit leaders
- 2011 - 2012 – Developing a Menu (curriculum overview for new units)
- 2012 - 2013 – The Grand Opening – putting it all together and starting a new unit

* Age Group Training available

Training Sessions by Date

Looking for New Recipes * (curriculum overview)	10/12/09
Tweaking the Recipe (how to teach the lesson and make it your own)	3/9/10
Promoting Your Wares * – Canned outreach programs; how to implement them; visitation training; using electronic media for outreach	5/11/10
Location, Location, Location – Where can you start new units?	7/6/10
Essential Ingredients with David Francis	8/14/10
Training the Cook and Wait Staff * – recruiting, apprenticing future teachers and training class officers; quality control (accountability)	9/14/10
Up Selling – Using Your “Employees” To Promote Your Business – getting your class or church involved in outreach	1/25/11
Interviewing and Hiring Staff * – Training new unit leaders	5/24/11
Customer Satisfaction (Do They Really Like It?) – learning styles vs. teaching styles; why do people attend – habit or are they being fed?	10/11/11
BAM! Making Good GREAT! * – using big events and fellowships for outreach	2/20/12
Developing a Menu (curriculum overview for new units)	4/24/12
Franchising * – Creating New Units; Ministry Outside the Sunday School	9/11/12
Targeting Your Clientele – using new units to reach out; finding unchurched people; building ministry opportunities	1/29/13
The Grand Opening – putting it all together and starting a new unit	5/28/13

Four Year Plan

At least three trainings per year; one from each area

2009-2010 – 4	2011-2012 – 3
2010-2011 – 3	2012-2013 – 3

Yearly Themes

2009 – 2010 Getting Sunday School Cooking!
2010 – 2011 Essential Ingredients (Jesus Cooked: What Would He Use?) David Francis
2011 – 2012 Making Sunday School Spicy!
2012 - 2013 Serving It Up - Year of the New Unit – Goal: every church beginning at
least one new unit

These themes can be used for an August New Sunday School Year Kickoff in a large group setting with a special speaker. The themes also give ideas for door prizes (i.e. small bottles of Tabasco sauce for Making Sunday School Spicy!)

Training events can be offered more than once, either at an alternate time or morning and night of the same day (best if using outside leaders). All training will be available on a church-by-church basis led by GCBA leadership.