

WOMEN

In Business

PRESENTING SPONSOR:



Chelsea Archibald

HOW LONG HAVE YOU BEEN IN YOUR LINE OF WORK AND WHAT GOT *you* STARTED?

"I have been teaching at Seaside high school for six years now. I started working in the restaurant hospitality industry back in 2006, I worked at the boutique Hotel Monaco in downtown Portland. I was there for about four years where I cross-trained several positions in the restaurant and hotel. We moved to Eastern Washington in 2010 and I took few years off, had a couple kids, then we moved out here to Seaside. I went back into the workplace at the Stephanie Inn in 2014. After working there for about four years as their pastry chef, Seaside High School received funding from Measure 98 through the state to bring back their culinary program. I thought I would throw my name in the hat, and applied for the position. At 31 I had already accomplished my dream of being a pastry chef at a really nice hotel and I had participated in a couple guest appearances during Art Day at the High School. A few weeks later I was offered the position. Excited and nervous, I accepted. I had no idea what I was doing, most traditional educators have 4 years of schooling and months of team teaching under their belt. I had none, out of the kitchen and into the classroom overnight. I'm six years in now and finally starting to feel a little bit more comfortable."



WHAT IS ONE THING YOU WOULD TELL OTHER women GOING INTO YOUR LINE OF WORK?

"Something I would tell women that are looking to be teachers, specifically females, I would say, you definitely have to hold your ground, you have to show students where your line is, and hold it there. Don't let them walk all over you and that can be really challenging. I've seen very young teachers right out of college, and I myself did this for a little while, you want to be friends with the students and you want to be on their level and you want to meet them where they are, but really, you have to show them that line and make sure that they know that you are the instructor, they are the student. I don't mean in a mean or dominating way, but you have to show them that you respect them and you are their teacher, and that comes first and then joking around and being friends with them. You figure a way to do that so that they

that they still respect you and are willing to be a responsible student for you. Establish your expectations for your classroom, treat them like adults and humans and they'll be eating out of your hand so to speak."



Chelsea and her daughter Hayley

HOW DID YOU MANAGE POWER STRUCTURES & IMPOSTER SYNDROME EARLY IN YOUR CAREER VS. LATER IN *your* CAREER?

“Overcoming power structures and impostor syndrome, those are hard things, especially as a woman. In my previous line of work, it's ironic that typically in the household, it is assumed that the female is in charge of the cooking and housework. However, when you go to work in a restaurant, it is male dominated which is totally opposite from what society is telling you. Working in some type of restaurant or hotel, I always have male bosses. It's just something that I had to get used to had to advocate for my needs and my wants, my desires on where I want to go in my career. Early on, when I was in culinary school and right after culinary school, I worked at Hotel Monaco in Portland. I knew that in order to further myself in my career, I needed to get a more rounded experience. So rather than just pigeonholing myself in the entry-level position, I sought to be cross trained with their pastry chef at the time. I also cross trained on the hotel side, I worked in banquets and catering, and I also did room service. On any given week, I would be working in three or four different departments. I got a lot of experience in the hotel industry. Later in my career at the Stephanie Inn, I also had male bosses and I got along well with them. I, again, had to voice my concerns, opinions and my desires to move up and move around. I had young children, my son was 18 months at the time when I started at Stephanie, and my husband was working second shift, he was driving into Portland once I got home in the afternoon and returning home at one in the morning. We were ships passing in the night. I had to advocate when childcare problems arose. Requesting to come in two hours later for this week, or whatever, basically, like, “Here I am, this is what I can offer, and how can we meet?” That can be really challenging for women. I would just say, you have to do what is best for you and your family, you can't bend over backwards just for what a company needs.

When I switched over from industry to the education world, there was definitely some imposter syndrome. Sure, I had a probationary license to teach and I had some criteria that I had to meet in my first years to get the un-restricted license but I recognized that I did not have the educational background as my fellow teachers, they had strategies, they had classroom management down, and I knew nothing. I felt really out of place. I just had to grab it by the horns and put my head down and just go for it. The first year was rough. It was really rough for everyone, but just getting through your first year of teaching is hard. Whether you have an education background or not. Since then, I've become really good friends with some other teachers that have their masters or bachelor's in education. They went through their first year and had some of the same struggles that I did. It was really hard but leaning on my fellow teachers the first few months as well as having a mentor teacher assigned to me helped a lot. Everyone at Seaside high school has been very welcoming and very willing to help each other especially the ones that are in their first couple years. **Kudos to Seaside teachers!**”

TELL US A PROJECT OR ACCOMPLISHMENT IN YOUR CAREER *you* ARE MOST PROUD OF?

"This year, we opened a food truck in my Culinary program. This has been a few years coming, Principal Roberts applied for and received a grant that we had to spend by the end of 2020. We were able to purchase two food trucks and still figuring out how to build it into the schedule. Most schools that run a school or a student run business have two lunch periods and we only have one. It is difficult to have students running a store during the only lunch periods rather than having them trade off. It took a few years to figure it out and this is our first year being open and it's a success. I found a few students that are really passionate about it, they love it and they love crunching numbers and figuring out profits and sales and designing menus and tickets. It is really fun and was definitely scary and intimidating to get it up and running it but we did it. We opened a business, we have our license and we have our health inspection passed. Being a Mom, full time teacher and opening a business is definitely an accomplishment."

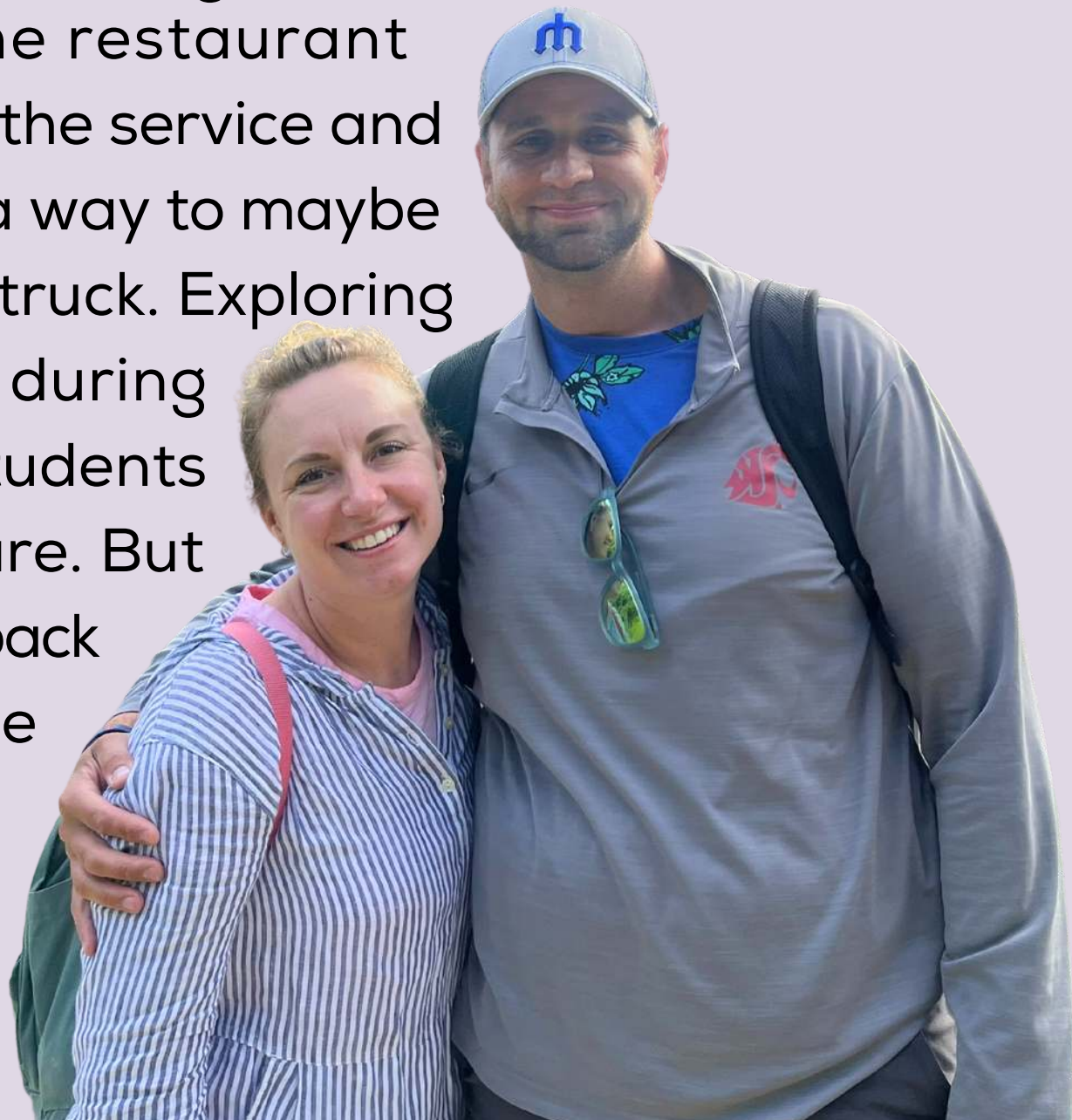
Chelsea and her students



WHAT DO *you* WANT TO ACHEIVE NEXT?

"That's a big question. I was actually thinking about that recently, before being asked. What's next? I'm really enjoying the world of education. I really love the students, and they bring so much joy to my life, I feel fulfilled. It's super fun. I think next, I would like to explore the possibility of continuing to teach and maybe working part time in the restaurant industry. I really do miss the service and hospitality. Figuring out a way to maybe dive more into the food truck. Exploring possibility of operating during the summer. With the students or on my own, I'm not sure. But figuring out a way to get back into the industry while staying in education, would be my next step."

Chelsea and her husband Skyler



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"Advice for women? Go for it. Do your thing. Don't hold back" - Lori Lum

"Be strong, yet willing to take chances" - Julie Lum