



Culinary Arts

News about a College Tech Prep Initiative from the Six District Educational Compact



FCCLA state gold medal winners from left, Sydney Hamolia, Caprece Conrad, Breanna Hubbard and Faith Horn.

Culinary Arts students earn gold at state FCCLA



Sydney Hamolia



Chrissy Hildrum

Culinary Arts students competed at the FCCLA regionals in the spring of 2016 and moved onto the state competition.

A team of 2016 completers, including **Breanna Hubbard**, Cuyahoga Falls; **Faith Horn**, Stow-Munroe Falls; **Caprece Conrad**, Woodridge, earned a gold medal at FCCLA state competition. They competed in the Meeting Setup category.

Sydney Hamolia, a 2016 completer from Cuyahoga Falls, also earned a state gold medal in the Pastry Tray category.

Chrissy Hildrum, a 2016 completer from Cuyahoga Falls, earned a silver medal at regionals in the cakes competition.

In the news...

Culinary students speak to Stow Rotary

In October, Culinary students presented to members of the Stow Rotary Club. They talked about their experiences in the College Tech Prep Initiative.

Presenters included **Matt Beckwith**, Tallmadge; **John McCue**, Hudson; and **Kayla Purcell**, Stow-Munroe Falls.

Instructor **Tracey Lee** also attended the meeting.



From left, Matt Beckwith, John McCue, Kayla Purcell and instructor Tracey Lee.

Culinary schools visit with prospective students

Representatives from Sullivan University in Louisville, KY, Johnson and Wales University in Charlotte, NC and Columbus Culinary Institute in Columbus, OH, made classroom visits to Culinary Arts College Tech Prep during the fall semester. Students heard about post-secondary opportunities.

Level II student now Team Leader

Matthew Beckwith, Tallmadge, was recently promoted to Team Leader at Burger King thanks to his successful completion of ServSafe Manager certification.



Fabulous Food Show 2016

Culinary Arts students attended Career Day

at the Fabulous Food Show 2016 at the Cleveland IX Center. The group listened to a panel interview, which included Farmer Lee Jones at the Chef Garden.

According to instructor **Tracey Lee**, "Attending this event encourages culinary students to further their education in the culinary industry."



Six District Educational Compact

Cuyahoga Falls • Hudson • Kent • Stow-Munroe Falls • Tallmadge • Woodridge

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What you will learn: Pathway Course Descriptions

Fundamentals of Food Production:

Students will prepare food products and beverages, according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership and communications will also be incorporated.

Hospitality Fundamentals:

This course will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

Baking and Pastry Arts:

Students will apply food-science principles to prepare and bake breads, desserts and pastries. They will also use specialized decorating and presentation techniques to decorate cakes, cookies, pastries and other baked goods. Students will select quality ingredients, determine food costs, and research and develop marketable new recipes and food concepts. Personal safety, food safety and equipment safety will be emphasized.

Dining Room Services and Operations:

Students will apply strategies and techniques to identify and meet dining guest needs. They will provide table and beverage service; maintain eating areas, meeting spaces and serving stations; manage online reservations and orders; and monitor table turns, wait lines and table assignments. Nutritional analysis, types of table service, safety and sanitation, cultural intelligence, employability skills and communications will also be addressed.

Meet our successful completers

Shannon McGrath, a 2014 completer from Cuyahoga Falls, continued her Culinary Arts studies at Columbus Culinary Institute. After graduation, she accepted a chef position at Mustard Seed Market in Akron.

Stephanie Bohnak, The 2015 Cuyahoga Falls completer accepted a position as chef at Biltmore Estates upon graduation.

Haylie Ransweiler, a graduate of Sullivan University in Louisville, KY, is currently working at an internship at Ocean Reef Club in Key Largo, Florida. She is a 2015 completer from Cuyahoga Falls.



Level I students pass ServSafe certification

Level I students successfully passed the ServSafe Manager certification course. Students include **Tavin Genda**, Cuyahoga Falls; **Bryanna Lowe**, Cuyahoga Falls; **Lane Mitchell**, Tallmadge; **Stephanie Ocuto**, Roosevelt; **Makayla Richardson**, Stow-Munroe Falls; **Britney Sales**, Roosevelt; and **Dana Wilkins**, Cuyahoga Falls.



Joshua's Holiday Buffet

With 450 customers served, Joshua's 2016 Holiday Buffet was a success. A carving station was added to the evening event.

Rose Barnes, Roosevelt,
helps serve desserts.



Lilly Kulla, Stow-Munroe Falls pours, a glass of punch for **Debbie Krutz, Kent Schools Treasurer.**

SERVSAFE® Food Safe Management Training

Culinary Arts, level 1: Semester One
Curriculum hours: 30 hours

The ServSafe program helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers these concepts:

- The Importance of Food Safety
- Good Personal Hygiene
- Time and Temperature Control
- Preventing Cross-Contamination
- Cleaning and Sanitizing
- Safe Food Preparation
- Receiving and Storing Food
- Methods of Thawing, Cooking, Cooling and Reheating Food
- HACCP (Hazard Analysis and Critical Control Points)
- Food Safety Regulations

