

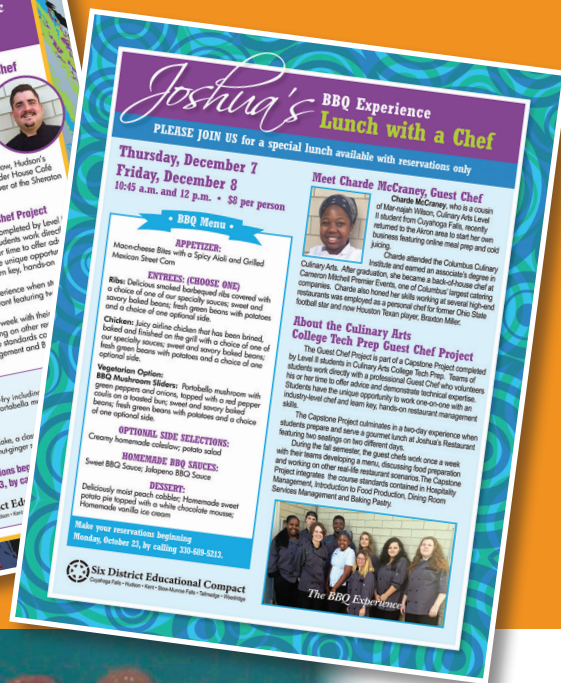


January 2018

Culinary Arts

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

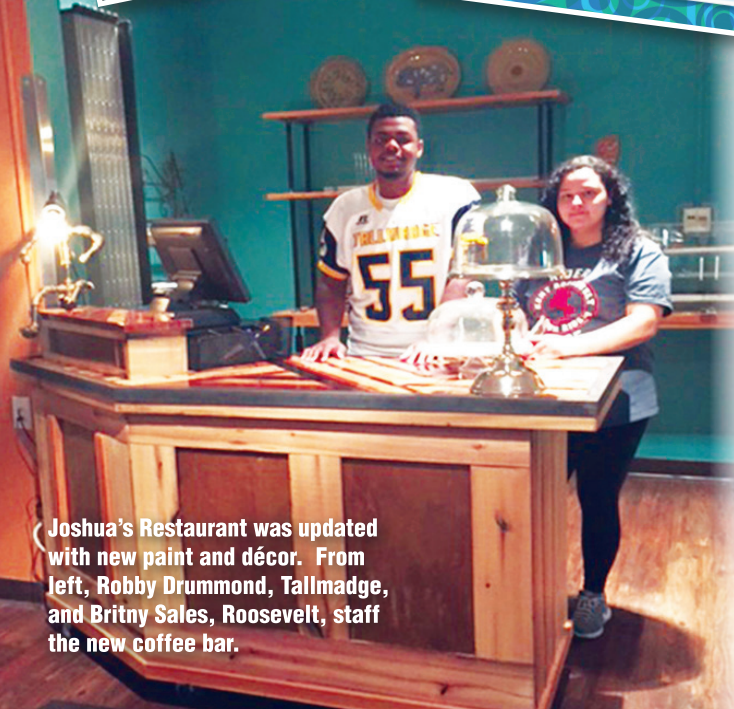
Guest Chefs share expertise as part of Capstone Project



The Guest Chef Project is part of a Capstone Project completed by Level II students in Culinary Arts College Tech Prep. Teams of students work directly with a professional Guest Chef who volunteers his or her time to offer advice and demonstrate technical expertise. Students have the unique opportunity to work one-on-one with an industry-level chef and learn key, hands-on restaurant management skills.

The Capstone Project culminates in a two-day experience when students prepare and serve a gourmet lunch at Joshua's Restaurant featuring two seatings on two different days.

During the fall semester, the guest chefs work once a week with their teams developing a menu, discussing food preparation and working on other real-life restaurant scenarios. The Capstone Project integrates the course standards contained in Hospitality Management, Introduction to Food Production, Dining Room Services Management and Baking Pastry.



Joshua's Restaurant was updated with new paint and décor. From left, Robby Drummond, Tallmadge, and Britny Sales, Roosevelt, staff the new coffee bar.



New coffee bar popular with students, staff

A new coffee bar at Joshua's Restaurant, located inside Stow-Munroe Falls High School, is now open to students, staff and visitors. Featuring homemade pastry created by Level II students, the coffee bar also offers Bent Tree Coffees and cold and hot Stone House Teas.

Joshua's Restaurant is open for lunch from 10:45 a.m. to 1 p.m. on Thursdays and Fridays. Culinary Arts College Tech Prep students prepare and serve different menu choices under the supervision of chef/instructors **Shelley Giangaspero** and **Tracey Lee**. For information or to be added to the e-mail list call 330-689-5213 between 8 a.m. and 2 p.m.



Six District Educational Compact

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

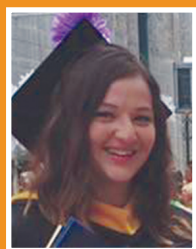
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Phone: 330-655-2247 • www.sixdistrict.com

Meet our successful completers



Shannon McGrath, a 2014 completer from Cuyahoga Falls, graduated from Culinary Arts at Columbus Culinary Institute Columbus, Ohio in March 2017. While she was at Columbus Culinary, she was part of a CCI Hot Food Competition team that made it to the New York competition. Shannon is currently a chef at Mustard Seed Market & Café in Akron.

Trey Thom, a 2013 Culinary Arts completer from Hudson, graduated from Johnson & Wales University in Charlotte, NC, in May 2017 with a bachelor's degree majoring in Foodservice Management. He is currently employed at Coastal Kitchen and Bar at the Hilton Uptown in Charlotte, NC.



Sarah Hamrick, a Stow Munroe Falls High School graduate and a 2014 Culinary Arts completer, graduated with her bachelor's degree from Johnson & Wales University in Charlotte, NC in May 2017. She majored in Baking and Pastry Arts and Food Service Entrepreneurship. She is a pastry chef at Amelie's French Bakery in Charlotte, NC.



Spending a week working in the Stow-Munroe Falls High School cafeteria are from left, Lane Mitchell, Tallmadge, and Stephanie Ocuto, Roosevelt.

Getting hands-on in SMF cafeteria

As part of a new collaboration, each week several Level II students spend time in the Stow-Munroe Falls High School cafeteria shadowing professionals and helping plan and prepare dishes. A special entrée and dessert made by Culinary Arts students is included on Friday's menu.

Students compete in ProStart

Last spring, six Culinary Arts students competed in the ProStart Invitational in Columbus, which demands many days of practice and skill work.

Those participating in the Culinary Event included **Robby Drummond**, Tallmadge; **Mar-najah Wilson**, Cuyahoga Falls; **Faith Johnson**, Stow-Munroe Falls; and **Gabby Loeffler**, Hudson. **Rhea Yeater**, Tallmadge, and **Bre Lowe**, Cuyahoga Falls, took on the Burger Challenge.



Joshua's Restaurant sports updated decor

Thanks to the support of the Stow-Munroe Falls School District, Joshua's Restaurant was given a new look over the summer of 2017.

Billie Jo Burmeister, a maintenance employee for the district, helped oversee the work,

including personally constructing a new service counter made with reclaimed wood and painting the walls in updated colors. Additional upgrades include new tables, including high tops by the windows, new cabinets and artwork.

All Level II students Red Cross certified

For the first time, all Level II students are now certified in First Aid/CPR/AED by the Red Cross. "It is so important that those working in the restaurant industry know what to do if someone needs help," explains instructor **Tracey Lee**.