



January 2022

Culinary Arts

Career-Technical Education Program News from the Six District Educational Compact



Student run restaurant is open to the public!

After almost two years, Joshua's, the Culinary Arts' restaurant at Stow-Munroe Falls High School, opened to the public in November. The restaurant welcomed many returning customers that were waiting for the re-open! The students did an excellent job preparing and have truly enjoyed serving people in person. The students also operate a coffee and smoothie bar each morning for students and staff. In addition to work in the kitchen, menu planning and front of the house operations are key components of the program.

The restaurant is open to the public on Thursdays and Fridays, 10:45 a.m. - 1:00 p.m. No reservations are necessary; park in the back of the high school off Newcomer Road.

A line forms at the morning coffee bar

Culinary students volunteer at Stow-Glen Retirement Village

Shortly before the closing of Stow-Glen Retirement Village, around 55 residents were still living at the facility, while many employees had found new jobs. Many of the volunteers that were helping to serve meals to the remaining residents did not hold the proper food safety certifications.



That is when **Jessica Jones** (Hudson) and **Kealey Ludwig** (Stow-Munroe Falls) sprung into action. These Level II Culinary Arts students are ServSafe certified and heard of the need for certified individuals to prepare, serve and cleanup meals through Jessica's mom, **Michelle Jones**, SMFCSD central kitchen manager. Jessica and Kealey were "glad they were able to step up and help the Stow community" and also enjoyed hearing stories from the residents.

Grant funds hydroponic growing system

Last school year, the Culinary Arts program received a grant from the GDP Group Employees

Foundation to fund a hydroponic growing system. This Garden Tower system is housed in the classroom lab space and utilizes aeroponic technology, so no soil is required and it has been shown to yield 30% more than a typical plant growth. The LED lights allow the tower to be used inside, year-round. The Culinary students have already grown and used tomatoes, peppers, lettuce and herbs in their cooking and look forward to the addition of new vegetables and herbs throughout the year.



Six District Educational Compact

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

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Success Story



Drew Greenwald, a '21 Stow-Munroe Falls graduate and Culinary Arts completer, received a \$40,000 scholarship to Sullivan University in Louisville, KY, where he will be majoring in Culinary Arts. He also received the Russo Culinary Scholarship and Rotary Career Tech Scholarship.

Drew states that without this program and the supportive teachers behind it, he wouldn't be on the path that he is on today. He explains that the class provided him with creative freedom, relationships that were like a second family to him as well as life-long skills that could apply to many different fields. "Those that are considering going into the Culinary Arts program should know that you will be given a great head start in the field that will set you apart from those around you," Drew says.



Level II seniors after a successful event

Seniors complete BBQ for capstone project

2021 Level II seniors ended their Culinary Arts experience by organizing and putting on a BBQ on the campus of Stow-Munroe Falls High School. They were responsible for all aspects of planning the project including meeting with school administrators to gain approval, requesting equipment, ordering supplies, creating a brigade including both levels of students and executing the event. The menu featured barbeque ribs and chicken, along with a variety of sides and desserts including key lime pie and peach cobbler. Due to the pandemic, the seniors set up tents outside and featured an order-ahead take-out service. Instructor Tracey Lee states, "We were very proud of their dedication and hard work on this project."

Students prepare for BBQ capstone event



Level I students with Dante DeGeronimo

Instructor Shelly Giangaspero with Tiffany Eisman



Culinary completers visit Level I students

Level I Culinary Arts students had the opportunity to hear from two completers of the Culinary Arts program regarding their education and career paths. **Dante DeGeronimo**, '16 Hudson High School graduate and graduate of the Culinary Institute of America spoke about his college career and his current career as a chef in the catering industry. **Tiffany Eisman**, '14 Tallmadge High School, Hocking Culinary School and Kent State University graduate, spoke about the importance of a culinary background when becoming a registered dietician.

Instructor **Tracey Lee** states, "It is always an honor to welcome back students who have completed the Culinary Arts program and have them share their experiences, higher education, and career paths. Their personal growth speaks volumes to our current students and gives them great insight into the various career paths they may take within the hospitality industry. We are also very fortunate to have past completers on our advisory board who offer valuable advice to our program."

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