



DISTRICT ADMINISTRATION OFFICE  
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EVERY CHILD,  
 EVERY OPPORTUNITY,  
 EVERY DAY...  
 STRIVING FOR SUCCESS

**Program Title (CIP Code)**  
**Industrial Foods/Culinary CIP 12.0508**  
**Occupational Advisory Committee**  
**November 9, 2023**

- I. Call to Order: 6:30 PM
- II. Welcome and Introduction of Members
- III. OAC Attendance: Bold -In Bus/Industry

x	<b>Katrina Doud</b>	x	<b>Sadie Mack</b>
x	<b>Lou Prevost</b>	x	James Mack
x	<b>Jerry Curreri</b>	x	<b>Mia Paredes</b>

- I. Approval of Spring 2023 Minutes - Sent via email to the OAC

Motioned	Jerry Curreri	Seconded	Lou Prevost
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All in favor.

- II. Old Business:
  - a. Reminder that letters of support are needed annually. Thank you to those who have provided these. (Timeless Destination and Wellsboro House 2/2/2022 needed annually)
  - b. Must be dated, signed, on letterhead/business card
  - c. We can gather these in the Spring of 2023.
- III. New Business:
  - a. Perkin's Monitoring Corrective Actions
    - Program must spend Perkin's by the end of Jan. 2024
    - Premise is to benefit this year's program
  - b. Safety Checklist (D) All of the PDE Checklists will be sent via survey monkey link for each OAC members in the Spring. We will continue a Spring administration. There were no concerns on the safety checklists.
  - c. Lab/kitchen layout (D): Discussion on the kitchen layout and instructional space. The OAC was in complete agreement with a

kitchen expansion with the idea of 4 separate lab stations with cooktops and sinks. This will help with safety.

- i. Equipment and Tools Needed (F)/3 year equipment list- Review and discuss for Perkin's and other funding

Discussion on purchasing over the years. The OAC suggested looking at all the avenues of funding including EITC, the foundation and beyond. The OAC was supportive of the equipment list and suggested being mindful of Perkin's purchases and "in use" in the program year.

Recommendation and approval of equipment lists presented:

Motioned	Lou Provost	Seconded	Jerry Curreri
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All in favor.

d. Curriculum (POS and Maps) (B)

- i. POS and Curriculum Maps- 3 year program

Remember non trad indicator- WASD is on an improvement plan for Engineering (females). It's best to be proactive.

Should not struggle with having 8 (minimum for program). Neither nontraditional or program numbers are a problem for the culinary program.

Must have 4 Bus/Industry- The OAC discussed this and understands the requirements. We will work together to find times that are more convenient for business and industry to increase participation.

- ii. Instructional Materials- Discussed brochure on the program. (attached)
- iii. Field trips, on the job training, work-based experiences, guest speakers.

Mr. Curreri shared an idea of having students run an actual restaurant. He has offered Timeless Destination on Tuesday which is a day the restaurant is closed to give student an "on the job" experience.

- e. Analysis of NOCTI test- students have been working on the pre-NOCTI
- f. Placement After Graduation (H):  
Added Dual Enrollment PCT Course -share student enrollment
- g. Program Evaluation (H): Verification of Industry Standard and Student Competencies are being Achieved: improvement Plan: Industry Credential Indicator

- h. Employment Outlook/Co-op Opportunities- An updated, 2022 Local Employment Data packet was provided to all OAC members in the fall

Post-Secondary Indicator- We improved and this is not longer on as an improvement plan. This item was on the agenda from last year.

**IV. Other Business or Related Matter -Spring Meeting Discussion.** The OAC decided on March 12, 2024 at Timeless Destination at 4:00 PM.

**V. Adjournment- 7:16 PM**

Motioned	Jerry Curreri	Seconded	Lou Prevost
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All in favor.



# WELLSBORO CULINARY ARTS DEPARTMENT

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## Perkins Equipment Needs List 11/9/23

(2) 48" 16-Gauge Stainless Steel Two Compartment Commercial Utility Sink - 24"  
x 24" x 14"

(4) Avantco AU-60R-HC 60" Undercounter Refrigerator

(4) Vulcan 36S-6BN Endurance 6 Burner 36" Natural Gas Range with Standard  
Oven Base - 215,000 BTU

Type 1 Commercial Kitchen Hood System with BRP Makeup Air - 10' x 48"

(2) Wall Mounted Hand Sink with Gooseneck Faucet and Top Mounted Paper  
Towel and Soap Dispenser

Norlake KODB77814-C Kold Locker 8' x 14' x 7' 7" Outdoor Walk-In Cooler  
60inch outdoor grill

(2) Metro 5X567GX3 MetroMax i Polymer Shelving Unit - 24" x 60"



## LAC Program Update 11/9/23

- **Program recap of 2023-2024**
- New dual enrollment Serve safe class, 15 students enrolled
- **OSHA-10-** 30 students enrolled
- **NOCTI-** 6 students will be taking the NOCTI this year
- **NOCTI-** Is the leading provider of industry credentials and resources for career and technical education (CTE) programs across the nation.
- **Skills USA-** 5 students will compete this year in the Regional Skills USA competition.
- **Cook around the world competition-** 12 Students competing
- **Post-secondary enrollment-** Culinary Institute, Johnson & Wales, Walnut Hill, Penn Tech
- **College Visits-** Pennsylvania Technical College, Culinary Institute of America, Johnson & Wales.

### 2022-2023 Enrollment

- Culinary 1- 30 students
- Culinary 2&3 (combined class)-17 Students
  - First-year students focus on the basics of cooking, and introduction to knife skills, about 2 days of class time, and then have at least 3 days working hands-on in the lab per week.
- The Culinary program can add to its building budget with the money we raise from Java Hive, catering events, and luncheons. The students in the second and third-year programs plan, prepare, and plan, and run all these catering functions.
- What can students do to get a certification in School?
  - Nocti- Industry-Recognized Certification
  - Serve Safe -6-year Foodservice Safe food handler Manager Certification
  - OSHA 10- Lifetime OSAH certification
  - Pro start- Industry-recognized certification/college articulation agreement
  - Dual enrollment credits for Serve Safe







**The Wellsboro High School Culinary Arts program prepare student for employment and/or entry into post-secondary education in food production and hospitality management. The program provides students the opportunity to acquire marketable skills including the principles of safety and sanitation, food preparation skills, dining room management. Participation in teams allows students to manage a quality food production and service operation.**

**Laboratory facilities and experiences, which simulate commercial food production and service operation, offer school-based and work based learning opportunities. Experiences include the annual teacher lunches in the student run café; state wide culinary competition and our gingerbread house competition.**

**ABOUT YOUR TEACHER**

Welcome to Culinary Arts program I am Mr. Mack.  
 In addition, I am happy to be here and I am happy you are here. A little history on me. I have 25 years' experience as a culinary professional I have worked in freestanding restaurant as well as large hotels in Manhattan.  
 I have a degree in Culinary Arts and a B.A in Hotel, hospitality management.  
 However, I started out just like you in a H.S Culinary class. In H.S. I was lost and was flunking out until my H.S guidance counselor told me I was not college material! Then they put me in culinary arts classes. In addition, I am so glad they did because two college degrees and many years of culinary experience later brought me here!

**CONTACT INFORMATION**  
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**Culinary Arts**

**Feeding the future.  
 Class Room  
 Information**

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## Culinary Arts

10<sup>th</sup> Grade

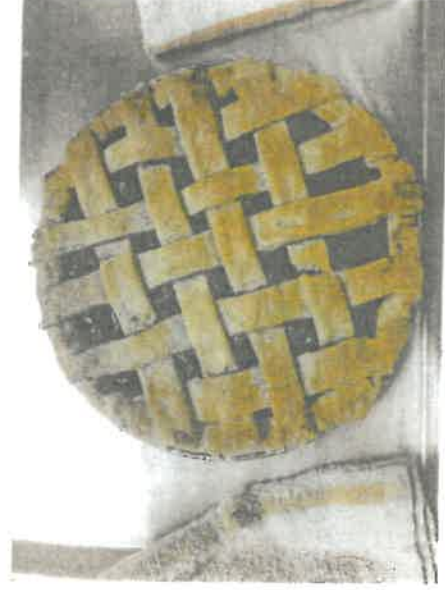
This course is to introduction to a career and technical program that provides students with the essential skills needed for employment in the food service industry and as a foundation for a post-secondary education in Culinary Arts. Topics cover include food safety and sanitation, use and operation of kitchen equipment, and basic culinary skill development. Students will be involved in various culinary events including the retail food program and special functions. This is a two period class each semester.



## CULINARY ARTS

11<sup>th</sup> grade

This course builds on the knowledge gained in Culinary Arts 10<sup>th</sup> grade. Topics cover include advanced culinary skills development, baked goods, product identification and use, menu development and kitchen management. Students will continue to be involved in the retail food program and special catering functions.



## CULINARY ARTS

12<sup>th</sup> Grade

This course continues to build on the knowledge gained during the first two year of the program. In addition, students will study good service management, various types of table service, international cooking, pastries, and the art of cold food presentation. Students will be assigned leadership roles for the retail food program and the special catering functions.

