

**Wichita Falls Independent School District
Culinary Advisory Committee Meeting
Tuesday, May 17, 2016
3:15 p.m., Rider High School**

CALL TO ORDER

Michelle Wood, WFISD's CTE specialist, called the Culinary Advisory Committee Meeting to order at 3:15 p.m.

PARTICIPANTS

Stacy Cook, Wichita Falls Country Club
Scott Plowman, Parkway Grill
Amber Schacter, Ganache
Brent Wells, Ben E. Keith food distributor
Deliese Nusser, WFISD, Rider
Jessica Bennett, WFISD
Synthia Kirby, Carrigan principal
Jennifer Briley, TMI Hospitality, Hampton Inn
Kathie Forehand Chaddick, Wellington
Brad Glidewell, Ben E. Keith food distributor
Mark Horton, Ben E. Keith food distributor
Michelle Wood, CTE Specialist
Ann Work Goodrich, WFISD, communications specialist

BUSINESS

The group elected a chair (Stacy Cook) and a Secretary (Jennifer Briley) to direct the meeting. A WFISD employee may not hold these positions, according to rules put forth by the Perkins Grant, which sponsored the meeting.

OVERVIEW

Michelle Wood introduced the forum, explaining that the career training is designed to help students plan their futures, stay interested in school and ultimately be good employees for

the community employers. WFISD wants the community's input to help the program grow and be successful. Bringing in community members is also required by a grant that is assisting the district, but it is also a "best practice" to create the best program possible. "We are excited to bring you in on this process," said Mrs. Wood. "You are our sounding board." The district is also attempting to create programs that will match what the community needs, so community input is vital.

COURSE SEQUENCING

This is an ever-changing document that is changing as WFISD continues to receive community input. "We are listening," said Mrs. Wood.

She explained that Culinary Arts falls under the Public Service Track. It begins in 9th grade with the Principles of Public Service class, a one-credit class. Students may think they know the job opportunities available, but the Principles class will expose them to a wide variety and will lead into 10th grade options in child development, Hotel management and restaurant management, court systems and practices or an introduction to cosmetology.

Prior to that, 8th graders fill out interest inventories that help them decide which "endorsement" track they want to follow. The Public Service Track includes the hospitality industry.

The Principles of Public Service is one of eight principles classes offered at each of the three high schools. It is one of the larger tracks that allows students to narrow their focus in 10th grade.

Exposing them to the multitude of options now is "a free way to do it," for students, said Mrs. Wood.

Current freshmen and sophomores take the Principles class this year. This is the first year to offer this principles class. Students haven't reached the upper levels yet of this particular track because it is so new.

"Are they interested?" asked Scott Plowman.

Yes, said Mrs. Wood. So far, students are taking most courses at their home campus. Ideally, the second year will also be offered at their home campuses. Then the third and fourth year of this track will be offered at the new Career and Technology Center that will open Fall 2017.

ENROLLMENT

"It's good in Public Services," said Mrs. Wood.

Wichita Falls High School has the largest enrollment, at 170 students. Rider has 125. Hirschi has 125. "Students really like it," said Mrs. Wood.

The second year has a smaller group in Hotel Management and Restaurant Management...about 12 at Old High and 15 at Rider, which is "not a bad problem," as the program gears up, said Mrs. Wood.

Students are not used to taking prerequisite classes yet, she said.

WFISD Culinary teacher Deliese Nusser said she has seven students returning next year for Culinary 2 (the class for juniors).

At the moment, only Rider High School offers the true culinary program because it has the lab with ovens. Culinary classes

will stay at Rider next year and be open only to Rider students until the CTE Center opens.

CURRICULUM

The district is using the ProStart curriculum for restaurant management and culinary classes. ProStart, a product of the National Restaurant Association Education Foundation, is a two-year curriculum of studies and mentored work experience that's designed to build future leaders in the restaurant and foodservice industry.

Currently there is no set curriculum for the Principles of Public Service class. This summer, WFISD will be writing curriculum to standardize its presentations at each school.

"ProStart is all over the state," said Mr. Plowman.

"It's all over the nation," said Ms. Nusser. "My daughter (who is a teacher) uses it and she is always top 5 in the state."

Competition is very stiff, she said.

CERTIFICATIONS

Students can be certified in Restaurant Management, Food Handlers and alcohol service through ServSafe, said Mrs. Wood.

In the past, schools have stayed away from emphasizing the alcohol service certification, but a student who is 18 still needs to know the rules. "You're 18. You can't consume it anyway," said Amber Schacter.

Employers want students to have the training in how to serve alcohol, said Mr. Plowman. Most restaurants require it. They need to read and know the laws and rules concerning it, he said.

Are there any other standards for the hospitality industry?

“We’d like them CPR certified,” said Stacy Cook.

“CPR and ServSave,” said Ms. Nusser.

STUDENT ORGANIZATIONS

Students have participated in Food Network’s Cupcake Wars and a variety of community events, such as the United Way Chili Cook-off. One student beat out 24 teams with her cobbler and was very excited, said Ms. Nusser.

Typically, students can use their skills to compete in Skills USA, which is a state competition for career-oriented students.

CTE students may also join the National Technical Honor Society if their grade point average overall (not just in career classes) is 3.0 or above. Currently, students attending Carrigan Career Center may join this club and “it breeds excellence,” said Mrs. Wood.

Another option: Family Community Career Leaders of America (FCCLA) is a national CTE organization that provides personal growth, leadership development and career preparation opportunities for students in Family and Consumer Sciences education.

Brad Glidewell said he could possibly set up opportunities for students in local food shows and competitions. “We could make openings to participants,” he said.

He also said he could “do warehouse tours” for students.

SUPPLIES

The new CTE Center will be the hub of culinary activity for juniors and seniors when it opens in Fall 2017. Students will get experience operating its bistro.

“We are always looking for help or suggestions with supplies,” said Mrs. Wood. She also offered to take any donations.

The district is currently using the ProStart equipment list. The district is purchasing 90 percent of its “suggested items.” The district also has standards for its own kitchens, so the supplies will be a combination of the two.

WFISD has \$125,000 budgeted for supplies for its 25 career programs. “It goes quickly,” said Mrs. Wood, who is divvying up the budget for not only culinary but audio-visual production equipment, welding, vet tech, floral design, and the rest of the 25 programs. “It’s going to be interesting,” she said.

SPECIAL POPULATIONS

“In the ISD, we take all students, disabilities or not,” said Mrs. Wood. “We provide accommodations for students who need them.”

One Rider High School kitchen is handicap accessible, she said.

Culinary classes are well rounded in gender representation, she said.

“What would you like us to address with students?” she asked.

Community members responded:

Cleanliness.

Be on time.

Work ethic.

“If you can fix that, we’d all be happy,” said Ms. Schacter.

One community member said she had recently received more than 100 job applications for a job opening. “I rejected 99 percent,” she said. “Someone needs to teach them how to write a resume, fill out a basic application, and spell things correctly.”

One applicant referred to a friend as a referral but misspelled the word, “friend.”

They need to learn to use the shift key and capitalize words, she said.

“They can have all these (kitchen) skills but if you have a crappy resume, I’m sorry,” she said.

Stacie Cook said she wants applicants to follow directions. If she says to contact her by email and they contact her by phone, she eliminates them. “They need to learn to follow directions,” she said.

“I preach to them all the time,” said Rider culinary teacher Ms. Nusser. “Unless they hear it from you guys, they don’t believe it. That’s probably why most are not getting jobs.”

They learn about jobs through Career Cruising online, said Mrs. Wood.

The way the corporate structure is now, all job applications are going to be online and the written presentation of oneself will be more and more important, said one.

Practicums are important, said Mrs. Wood, but sometimes students only want them as an opportunity to get out of school early, she said.

“I knew what I wanted to do,” said Mr. Plowman. “It helped me a lot.”

Mrs. Wood explained the transportation situation of students next year to the various schools for their selected programs.

“Next year is our trial run,” said Jessica Bennett, a WFISD counselor.

This year, WFISD will be offering the junior year courses without the CTE Center...transporting students to whichever campus will specialize in the programs. For example, the audio-visual classes will be held at Hirschi’s tech plaza.

“Next year it looks like a wild mess,” said Mrs. Wood. Students will be bused to the campus that will offer their program. It will be an 18-minute bus ride.

Carrigan is expected to have 300 students bused in, said Synthia Kirby, Carrigan principal.

In all, there will be 450 kids “traveling” to the various campuses next year, said Mrs. Wood. “Our goal is to have 1,000 kids coming and going from the CTE Center when it opens in Fall 2017.”

“It’s going to work,” said Ms. Bennett.

Mrs. Wood explained that the CTE Center will be different than a typical high school. It will have no bell schedule. It will offer

project-based learning and be furnished accordingly. It will have charging stations in various places around the building to allow students to work and charge their technology. There will be no hall passes necessary to move around the building.

Mrs. Wood explained that students were surveyed and asked if they would reject taking a certain career class if it were held at a school building or a location they didn't like. No one expressed any hesitation at enrolling in a career class that was at a particular school, she said. The only complaint was that they needed to schedule two class periods for traveling to a class while getting credit for only one class.

The rivalry between high schools is not a bad problem among students. It is a problem among parents, said Ms. Nussner. "The kids play sports with kids from the other schools," she said. "(The rivalry) is not like it used to be."

"Do they graduate from the CTE Center?" asked one.

"No," said Mrs. Wood. They graduate from their home campus.

"Will they be allowed to drive to the CTE Center instead of being bused?" asked another.

"Yes," said Mrs. Wood. "Those who can drive will be allowed to drive to class. They can drive to Carrigan or Hirschi now." The only problem is students tend to want to stop at Sonic on the way, which takes time. "We want to make it as easy as we possibly can for students and parents," said Mrs. Wood.

This will be a twice-a-year advisory committee, said Mrs. Wood. She will contact everyone again in the fall. She will stay in touch.

“I think it’s exciting,” said Mr. Plowman. “College isn’t for everybody.”

The meeting concluded at 4:15 p.m.