



APPLICATION FORM

All applications must include the following information. Separate applications must be submitted for each eligible program. **Deadline: June 1, 2018.** Please include this application form with electronic entry. If you do not receive an email confirming receipt of your entry within 3 days of submission, please contact [Gage Harter](#).

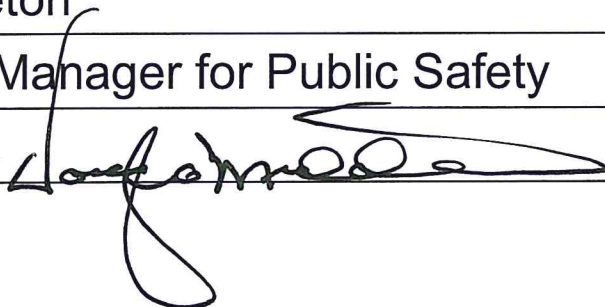
PROGRAM INFORMATION

County: County of Henrico
Program Title: Feeding a need for real-world experience
Program Category: Community and Economic Development

CONTACT INFORMATION

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SIGNATURE OF COUNTY ADMINISTRATOR OR DEPUTY/ASSISTANT COUNTY ADMINISTRATOR

Name: Douglas Middleton
Title: Deputy County Manager for Public Safety
Signature: 

1. Program Overview

The Culinary Arts program at the Advanced Career Education (ACE) Center at Hermitage High School in Henrico County, is a two-year program that focuses on preparing students to enter the food service industry. Students are taught by a certified executive chef with more than 15 years of experience in a state-of-the-art commercial kitchen. The class demonstrates and develops skills that enable students to reach the point of preparing luncheons and dinners for various school and government functions. Students get the opportunity to see the planning, ordering, preparing, serving and cleanup that take place for any planned event while gaining hands-on experience in the fast-paced world of culinary arts.

2. Problem/Challenge/Situation Faced by Locality

Based on employer feedback, students in the culinary arts program needed the opportunity to gain on-the-job experience in a real-world setting. Preparing food in a lab setting does not include the pressures associated with a real-world function. Schools and other county organizations also needed a way to encourage community engagement. The culinary arts program at the ACE Center at Hermitage, in partnership with school and government agencies, provided students with a great opportunity to practice their skills and understand what is required for a large event. They do this while providing a product and a service that meet the needs of school and government agencies. This allows the school to help meet the needs of agencies while providing valuable advertising for the culinary arts program each year.

3. How Program Fulfilled Awards Criteria

The program created partnerships with schools, organizations, and government agencies to supply a needed service in an innovative way. The students are practicing what they are learning in real-world settings and supporting their community through their efforts.

4. How Program Was Carried Out

Once the need was identified, a program was developed in July 2016 that would provide high-quality food and services to county organizations at a fraction of the cost of a commercial supplier, while providing an opportunity for students to gain valuable workplace experience in a teaching environment. In the fall of 2016, a new chef was hired for the culinary arts course and developed this opportunity for students. While the students participated in catering events in the past, having the students plan the event – including creating the menu and ordering food – added a new opportunity for the students to gain real-world experience. Students involved in the culinary arts programs are able to participate in events that in the past, would only have been possible later in their career. Not only do the students have a chance to practice the skills they are learning in class, they also have the opportunity to build their resumes with practical work experience.

The culinary arts program provides students with a unique set of skills that prepares them to work in restaurants as chefs or move into postsecondary culinary schools such as Johnson and Wales University. First-year students prepare for entry-level positions in the culinary field. The course is dedicated to providing students with a working knowledge of basic cooking and baking techniques, along with the catering and business skills needed for employment. Students operate a simulated restaurant and catering service. They gain experience through both hands-on learning and classroom theory.

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Second-year students build on the knowledge gained in Culinary Arts I. The program emphasizes occupational skills for employees in the culinary world. Employment opportunities include catering, hotel, bakers, and restaurant cooking. With approval and recommendation from the administration and teacher, students may spend time in actual work experiences in conjunction with their studies. The second-year students can participate in preparing luncheons and dinners for various school and government agencies.

Students learn workplace readiness skills that include instruction in: safety and sanitation practices; purchasing; nutrition; food preparation; garde manger techniques; baking fundamentals; food service; business and math skills; the food service industry; developing menus; and performing catered functions. While the students learn through direct instruction and hands-on projects in the classroom, the real learning occurs through the many opportunities provided through catering events.

When the chef is approached about catering an event, some basic information is gathered from the customer. This includes the number of attendees, menu, working budget, as well as the date and time of the event. The students then develop the menu and determine the amount and type of food which needs to be purchased. Students prepare, set up the venue and serve the food on the day of the event. The partnership between the county and the culinary arts program is integral to the success of the students in real world situations. Some examples of events that students have catered include the school division's legislative breakfast, where students prepare meals for members of Virginia's General Assembly. The students not only had the opportunity to meet and greet with the elected representatives but were able to display their skills and hear and learn from the interaction. Another big event the students cater is the Henrico County's Student Government

Day. While planning and serving more than 600 people, students had a chance to interact with Henrico County leaders. This was an opportunity not only to help promote the culinary arts profession, but the many options available in career and technical education.

5. Financing and Staffing

There is no additional cost to support this program. The cost of the food being prepared is covered by the agency requesting the service. Each year, the program begins with a \$2,500 budget. This budget provides the food and supplies needed for instruction, and to purchase food for the first catering event. The revenue from the catering events provides the funding to keep the program operating. Students also have the option to purchase a personalized culinary uniform at the beginning of the year at a cost of \$50. The program continues to keep costs low for school and agency events because the students are providing the labor by practicing their skills. In this way, the students, and the community both benefit.

6. Program Results

The success of the program can be seen in a multitude of ways. The students are leaving the program ready for the world of work or post-secondary training opportunities.

One criticism employers sometimes voice is that high school students are not ready for the workplace. A benefit to the CTE program is that students have the opportunity to become certified and sit for industry-recognized certification tests. These tests gauge ability; unlike standardized tests, it's not possible to study for them. In the culinary arts program last year, Henrico Schools had a 92 percent pass-rate on the workplace-readiness certification test. This speaks volumes to

the students' ability to function in a real-world setting. These results would not be possible without the opportunity to develop the skills gained in real-world settings.

Because of their experiences, students are being offered internships (while still in high school) at local country clubs and well-known restaurants. Perhaps the most important way to see the immediate success of the program is in the praise that students receive from attendees and events they have organized. The students feel a sense of pride in their hard work. School and government staff members have the opportunity to see first-hand the impressive educational programs that are taking place at the Advanced Career Education Center at Hermitage.

7. Brief Summary

The Culinary Arts program at the Advanced Career Education (ACE) Center at Hermitage High School in Henrico County, is a two-year program that focuses on preparing students to enter the food service industry. Students are taught by a certified executive chef with more than 15 years of experience in a state-of-the-art commercial kitchen. The class demonstrates and develops skills that enable students to reach the point of preparing luncheons and dinners for various school and government functions. Students get the opportunity to see the planning, ordering, preparing, serving and cleanup that take place for any planned event while gaining hands-on experience in the fast-paced world of culinary arts.

As budget constraints have limited the opportunities for schools and other organizations to provide food and refreshments to encourage participation. The culinary arts students have been able to fill the void at a fraction of the cost while gaining valuable work experience. An example is the

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reception for Henrico County's student government day. If this event were catered by an outside organization, it would cost between \$9,000 and \$10,000 for the heavy hors d'oeuvres. The culinary students provide the same service for less than \$4,000.

The culinary arts program at the ACE Center at Hermitage, in partnership with school and government agencies, provided students with a great opportunity to practice their skills and understand what is required for a large event. They do this while providing a product and a service that meet the needs of school and government agencies. This allows the school to help meet the needs of agencies while providing valuable advertising for the culinary arts program each year.