

GLASSBORO SCHOOL DISTRICT

Updated 2/1/05

Monthly Board Items

Date Submitted: **06/09/2021**

Proposed Effective Date: **09/01/2021**

Grade(s) impacted:
9-12

Name:	Position/Item: Course Additions	Submitted By: Robert Preston M. Stowman-Burke	Building: C&I GHS
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Proposed cost/amount: \$50,000	Funded through: ESSER II/Title 1 Schoolwide (ongoing)	Hours/Days per wk:	Benefits: Y or <u>N</u> (circle one)
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Is candidate currently employed by District: ___ No <u>X</u> Yes	Is candidate a former employee: ___ No ___ Yes
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(if yes, what position) _____ If yes, part time of <u>full time</u> (circle one)	Check references/review district personnel file? ___ No ___ Yes
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Board Action Requested: Request to reinstate a Restaurant Management & Culinary Art Program at GHS starting in the 2021-2022 SY. The program will act as a survey to all things culinary arts, and include topics such as Intro to Culinary Arts, The Art and Science of Baking, Advanced Pastries and Confections, and Restaurant Management. Courses fulfill the “practical art requirement” per the NJDOE graduation requirements and blend academic and technical skills, to provide for the knowledge and training necessary to succeed in future careers.

Details & Ramifications:
Coursework will be designed to pique interest in and ultimately prepare students for careers in institutional, commercial, or self-owned food establishments or other food industry occupations. Instruction and specialized learning experiences include theory, laboratory, and work experience related to planning, selecting, preparing, and serving quality food, nutritive values, use and care of commercial

Positives:
Through careful planning and implementation, the ultimate goal is that this coursework may lead to certifications through organizations such as ProStart, ManageFirst, ServSafe, and OSHA10. Additionally, our goal is to partner with C-CAP (Careers through Culinary Arts Programs, which offers students opportunities to compete in cooking competitions and provides professional development with well-known chefs during the summer and school year.

Concerns: Title 1 Schoolwide Funding

Facility Needs – New cabinets, countertops, sinks and ovens are needed and will follow existing layout. Plumbing and electrical is in working order.

FOR OFFICE USE ONLY:

Board Date: _____ Approved: Y or N Index #: _____