



Dear Culinary Arts Student and Parent/Guardian,

I hope that you and your son/daughter have had an enjoyable summer! It is time to think about the upcoming school year and your participation in the Culinary Arts/ProStart course at Central Westmoreland Career & Technology Center (CWCTC). **GO PHOENIX - PHENOMS!**

To ensure that you and your son/daughter begin the school year successfully, there are **culinary arts uniform requirements: A minimum of 3 complete sets must be ordered in time for Tuesday, September 6th. The student must be completely dressed before kitchen entry daily: hat, chef jacket, apron, pants + all black kitchen/non-skid work shoes + thermometer + sharpie +writing utensil to have by Tuesday, September 6, 2022. \*Uniform orders could take up to 4 weeks to process.**

To shop and place your uniform order (minimum 3 sets) \*see below for correct level requirements, please visit our CWCTC uniform store located on our school website: [www.cwctc.org](http://www.cwctc.org) or click on <https://cwcareerandtech2022.itemorder.com/shop/home/>

#### **Uniform Levels: What Level are you?**

**1st year students are a Level 1**, a White poplin chef hat (all hair restrained), white pocket bib apron, white chef jacket (short or long sleeve), checkered/houndstooth pants.

**To be a Level 2 student:** the student passed the Level 1 ProStart exam and all required certifications: burgundy beanie and pocket bib apron, white chef jacket (short or long sleeve), checkered/houndstooth pants.

**To be a Level 3 student:** the student passed both Level 1 & 2 ProStart exams, passed the ServSafe Manager exam and received the ProStart Certificate of Achievement (COA)(400 work hours).

**\*Minimum 3 sets of culinary uniforms required for purchase: 1 for wear, 1 for laundry and 1 on reserve for competitions or working dinners/catering events). They are required to wear a clean and complete uniform every day.**

**\*\*No kitchen entry with incomplete, blemished uniforms, nail polish, fake nails and jewelry=No Lab grade/points/hours.**

**\*\*\*Uniforms are not allowed to be worn 2 days in a row, they must be taken home daily. \*freshly laundered for daily wear. For review on how Food Handlers can contaminate food, click on below.**

<https://www.servsafe.com/ServSafe/media/ServSafe/Documents/CB-Part-2.pptx>

During the first week of school we will delve into the following with more details:

- **Attendance - Lab Hours**
- **Uniform, Kits requirements and information**
- **Rules/Regulations**

- State Approved Task/competencies
- Curriculum - ProStart, Level 1, Level 2
- Rouxbe Online Cooking School (Level 3)
- Student-run restaurant and catering
- Senior NOCTI written and performance exams
- Industry Credentials/Certifications-ProStart COA, ServSafe: Allergens, FoodHandler, Manager, S/P2, OSHA-Culinary Safety-Federal, Professional Cooking Certificate.
- Co-Op- receiving course credit hours while working in an approved workplace.
- Clubs-SkillsUSA, FCCLA -<https://fcclainc.org/compete>
- Membership-AmericanCulinaryFederation(ACF)  
<https://www.acfchefs.org/ACF/Education/MembershipProgramsforStudents/ACF/Education/StudentMembership/>
- Grading- Daily, Ethic, Skill
- Articulation Agreements/College Credits
- Scholarship Opportunities

**\*Please note the 1st day of CWCTC is Monday, August 29th. If your high school is not in session (\*throughout the school year) and CWCTC is, students are welcome to attend CWCTC.**

If you have questions, please contact me Monday through Friday between the hours of 7:15 AM and 2:45 PM, beginning August 23, 2022 [cparks@cwctc.org](mailto:cparks@cwctc.org)

**Students can join my Remind now:**

**AM CULINARY 2023:**

**AM students: Send a text to 81010, text this message @3c8449**

**PM CULINARY 2023:**

**PM students: Send a text to 81010, text this message @46gaa37**

Sincerely,

*Ms. Christie R. Parks*

Culinary Arts, ProStart, ServSafe Instructor  
Central Westmoreland Career & Technology Center  
240 Arona Road  
New Stanton, PA 15672  
724-925-3532 ext. 1315 Fax: 724-925-1423