

2019 Pro Foods Advisory Board Member Spring Invitation & notes

(This is the letter we sent our advisors to invite them to our spring advisory activity)

Dear Advisory Board Member,

As we mentioned at our fall advisory meeting, we are inviting our program advisors to visit our program during the school day this spring in lieu of attending our traditional advisory meeting. Our goal is for our advisors to see our program in action, be able to ask instructors and students questions during the visit, and to share ideas and observations afterwards.

We have included a list of dates below when we are open for lunch service which we feel would be the ideal time to visit. You and a guest would be able to enjoy lunch compliments of our program as well as walk around the program kitchens before or after your lunch to observe the day's activities. We would be happy to ask a few of our students to sit with you if you would like to hear about their experiences in the Professional Foods program. If you can not find a convenient date when we are open, please let us know and we can schedule a date and time for you to visit on one of our non-service days. You would still have a great opportunity to see our program in action even if we are not open for service.

Please email us or call us if you would like to RSVP a specific date to visit our program. If you have any specific information you would like us to provide you for your visit, please let us know. We are looking forward to seeing you this spring!

Sincerely,

The CTE Professional Foods Program Team

(Here is a handout we shared with our advisors to help inform them on some of our data we kept)

Enrollment 2018-2019

PT - 3 Looking like all 3 will return to PF next year

PFI - started with 24, down to 22 during the second semester

PFII - 11 students - 1 has moved to part time co-op (Wake Robin) at the end of April

Enrollment 2019-2020 as of 5/20

PT - 10 (1 more interested & may apply)

PFI - 20 (2 more have visited & may apply)

PFII - 14

Business this year

Open -

Buffet - 5 (2 more planned 5/29 & 5/30)

Banquets - 5

Table Service - 41 (2 more planned 5/22 & 5/23)

Quick Service - 35 (2 more planned 5/22 & 5/23)

Served - over 2500 customers

After the Bell Sales - 13 (including May 24)

Textbooks Updated to:

Foundations of Restaurant Management & Culinary Arts Level 1&2 (PFI)

Still Using:

Culinary Essentials (PT & PFI)

Professional Baking (PFI)

Introduction to Culinary Arts (PFII)

Advisors Who Came in For lunch during April & May

April:

Steve Baietti (retired chef)

Lyndon Virkler (NECI chef)

May:

Amy Shea-Westpoint Hospitality (HR)

Chelsea Therrien-UVM Medical Facility

- Brought Tina Berman (recruiter from UVM Medical center)

Sandi Earle—Sodexo-Champlain College

- Brought Gary Symolon (area executive chef from Sodexo)

Note:

Gary, Tina & Amy said they would like to help set up mock interviews for our students next spring

Sandi said we could better prepare students for co-ops by explaining the work involved by everyone involved. Last year a student who had gone through the co-op hiring process never showed for the co-op.

All advisers were impressed with the learning activities happening throughout our program area during their visits. They thought the hands-on learning and real world food service setting was great for our students.