

CULINARY ARTS COMMUNITY PROJECTS

Abilene Culinary Programs caters most of the USD 435 events, from simple snacks to full meals. Come see high school students in action. Sample products, fund raising, advertisements, recipes, administrative plans and standards will be shared. The Community Connections students have spent more than 100 hours working with food-service in one semester. The students work with Chef Michael through Sodexo at the home K-State football games as their main fund-raiser, raising over \$6,000 during the football season.

Presented by: Debora Farr, USD 435 Abilene Schools.

Community

1. a social group of any size whose members reside in a specific locality, share government, and often have a common cultural and historical heritage
2. a social, religious, occupational or other group sharing common characteristics or interests and perceived or perceiving itself as distinct in some respect from the large society within which it exists

Career and Life Planning



Nutrition and Wellness



Culinary Arts



Career and Community Connections

Catering USD 435 Events



**School Board Meeting
Sept. 17, 2014**

Chopped Romain Salad with Italian
Salt Crusted Prime Rib Roast
Sweet Potatoes with Pecan and Marshmallow Streusel
Broccoli and Cheddar Cheese Gratin
Dinner Rolls
New York Cheese Cake with Blueberry Sauce or
Strawberry Sauce
Ice Tea



Prepared by Culinary Arts, Culinary Essentials and Community Connection Students
Servers: Jacob Minson and Abbie McCook



School Board Meeting

Menu Item	Day - Monday	Day - Tues.	Day - Wed	Person	Last Minutes prep	Equipment Needed
Salt Crust mix	mix together crush				add to prime rib	
Roll			1. basket of rolls / cover 2. butter in glass bowl			1. basket 2. glass bowl
Cheese Cake	Prepare Monday 1. Crust 2. Filling - leave in bowl	1. Bake Monday	1. cut & plate 10 slices		place on table	1. cake stand 2. knife
Sauce 1	prepare Monday		1. put in bowl/ cover		set on table	serving bowl or gravy bowl
Sauce 2	Prepare Monday		1. put in bowl / cover			serving bowl or gravy bowl
Salad						serving bowl
Coffee			set up coffee pot		plug in at 5:30	coffee cups sugar cream
Dressing -						
Rib Prime						
Broccoli and Blue Cheese Gratin	1. clean and cut broccoli 2. make bread crumb mixture - air dry		Complete casserole		Bake 5:45 (20 minutes)	1. heated serving dish 2. serving spoon
Asiago and Sage Scalloped Potato	1. make bread crumb topping / air dry		Peel potatoes and put together bake- 45 minutes and place in fridge		Bake 5:30 (30 minutes)	1. heated serving dish 2. serving spoon
Sweet Potatoes	1. wash sweet potato 2. Bake		1. complete		1. Bake 45 minutes 2. 5:15 put in oven 3. 6:00 take out - serve	1. heated serving dish 2. serving spoon
Prime Rib			1. dry 2. dry rub		1. 200 degrees bake for	1. heated serving dish

Chart: allowed the students to see the process of how cooperation has to work to pull off a project of this level

Teacher - gives up control
- Are you going to be okay if the food does not come out GREAT?

Endowment Meal

January 28, 2014

Cornish Hen

Wild Rice with Asparagus

Roasted Vegetables

Chocolate Mint Bars



ABC Board Meeting Lunch

ABC Board Meeting Lunch

Chicken Salad with Apples and
Cranberries Sandwich
Tomato, Onion and Cucumber Salad
Strawberry Pretzel Salad



Students :

Chicken Salad with Apples and Cranberries Sandwich -
prepared by Cameron Haaga, Addie Alvarez and Issiha Lopez
Tomato Onion and Cucumber Salad prepared by Kia McCann
and Drake Webster

Strawberry Pretzel Salad - prepared by Vanessa Gonzales,
Desiree Hamilton and Annemarie Mitchell



Bus Driver Appreciation Breakfast

Bus Drivers Appreciation Breakfast



Fruit Gratin
Biscuit and Sausage Gravy
Meaty Breakfast Casserole
Old-Fashion Butterscotch Sticky Buns



Thanks for all that you do!

Teacher Professional Inservice



**Grab and Go
Thank You's**

Administration Meeting Every Wednesday

Administration Meeting
Jan 7, 2015

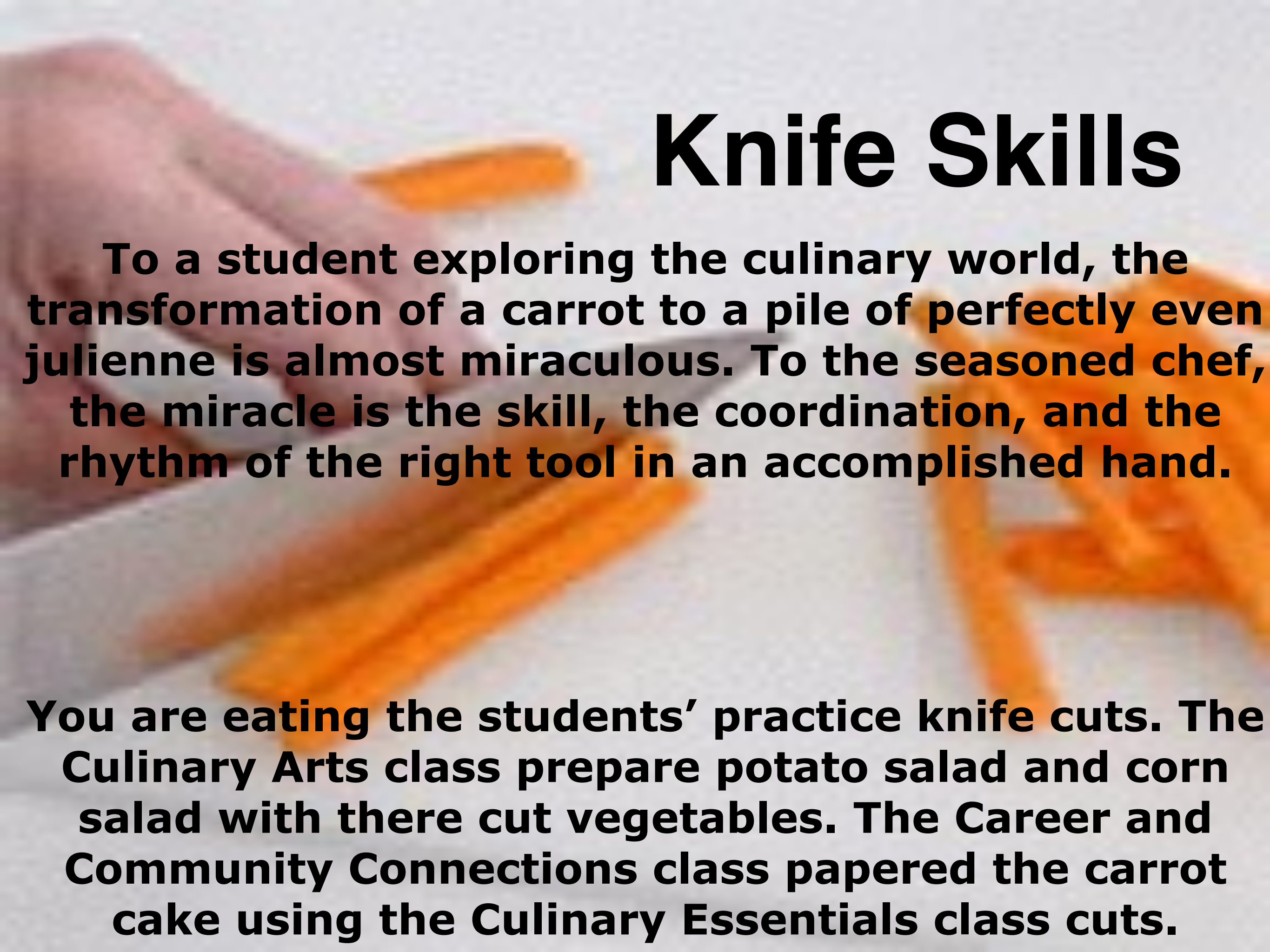
Vegetable Soup
Savory Sausage Rolls



**Prepared by: Teia Potter,
Annemarie Mitchel, Cameron
Haaga
Culinary Arts Class**



Calories per serving: 261
Protein: 10 grams
Carbs: 21 grams
Fiber 5 grams
Sugar 3 grams
Total Fat: 14 grams



Knife Skills

To a student exploring the culinary world, the transformation of a carrot to a pile of perfectly even julienne is almost miraculous. To the seasoned chef, the miracle is the skill, the coordination, and the rhythm of the right tool in an accomplished hand.

You are eating the students' practice knife cuts. The Culinary Arts class prepare potato salad and corn salad with there cut vegetables. The Career and Community Connections class papered the carrot cake using the Culinary Essentials class cuts.

Healthy Food Service Makeover

2 Year Project



Culinary Arts students:

Research school lunch requirements

Prepared and taste sampled the food products

500 people touched through this project

Results:

1. Taco Soup served this year!
2. March Food Service - Food Show to be held at AMS

Scholar Bowl Soup for 200



Chicken Noodle Soup: chicken, noodles, vegetables, and rice.

Grilled Cheese Challenge



Grilled Cheese

Required elements

- 2 slices of bread
- 2 types of cheese
- 1 vegetable
- 1 other ingredients



Fundraising Ideas

Waddell & Reed



Abilene Physical Therapy

- Christmas Party
- Served 25 adults
- 3 students served the meal
- Train broke down 1 block from the starting - had to serve food in the dark



Career and Community Connections Course



- FCCLA
- Fundraiser - worked with Sodexo

Real World Work



Others:



Chamber of Commerce
Banquet
- centerpiece and 8 table favors

AHS Achievement Banquet
- 300 dessert plates

Brainstorming Idea

- Art - Ceramic Class: soup bowls
- Culinary Class: basic vegetable soup
- Sale at a Basketball game
- All profits will go to the local food bank

