Dear Student and Parent/Guardian,

Welcome to the Culinary Arts/Chef Program at the Lancaster County Career & Technology Center, Mount Joy Campus. The Culinary Arts/Chef Program is a rewarding profession in high demand in Lancaster County. Our professional chef-instructors offer a wide variety of experiences and provide a kitchen, dining room, and classroom atmosphere that is structured, educational, and career-focused. Several local colleges have approved our curriculum for advanced placement in their Culinary Degree Programs. We hope you will take full advantage of all the educational opportunities available.

A dress code and strict lab rules are enforced to maintain a safe and productive environment. Acrylic nails, nail polish, and jewelry, including facial tongue rings or earrings, will <u>NOT</u> be permitted. Cell phones and personal electronic devices are prohibited. Additional safety rules will be discussed and practiced by all students. Students need to comply with program guidelines to be able to participate in labs.

As a part of the training process, we also work on developing employability skills and professionalism. One of the specific areas addressed will be proper classroom and culinary industry attire. Each student *must arrive for class and leave class in uniform daily*. Students are required to be in full uniform beginning their second day of school. The uniform package must be purchased through Fully Promoted Lancaster. Uniforms will be embroidered with the student's name, school logo, and ACF logo. Please see the attached information for uniform pricing and the order process. All uniforms must be paid in full by cash, check, money order, or credit card to *Fully Promoted Lancaster* when ordering. Please refer to our program website for ordering online.

The Culinary Arts/Chef program also promotes and requires all students to participate in SkillsUSA as a part of their CTC experience. SkillsUSA develops leadership skills, stimulates cooperation between faculty and students, and magnifies the dignity of work and the character of professionalism.

Our goal for the entire class is to provide technical training and prepare each student for securing and maintaining a professional position in the culinary industry. We look forward to having you in class and hope you enjoy your summer. If you have any questions, please e-mail one of the instructors at the address below.

Sincerely,

Tara Zhookoff

Brandon Green

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