

May 1, 2025

Dear Students and Parents/Guardians,

We're excited to welcome you to the 2025-2026 school year! The *Introduction to Culinary Careers* program offers hands-on learning in baking, soup and stock preparation, entrees, short-order cooking, food service techniques, and equipment use — preparing students for the full-day program and potential post-secondary education. Success in this course relies on practical skills and academic fundamentals like fractions, note-taking, and reading comprehension. Grades will be based on:

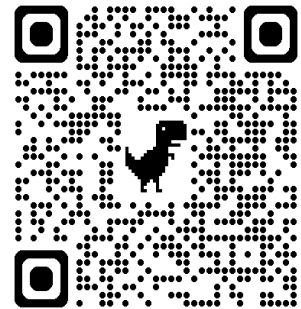
- **Theory** (tests/quizzes)
- **Daily Score** (attendance, cooperation, etc.)
- **Skills** (workmanship)

Uniform Requirements:

Students must wear a clean, complete uniform daily (consider purchasing two sets):

1. Black chef hat (no logos) – Fully Promoted
2. Black bib apron – Fully Promoted
3. White chef coat (no logos) – Fully Promoted
4. Black uniform pants – Fully Promoted
5. Black, non-slip leather shoes – Any retailer

(Ordering details for Fully Promoted are enclosed.)



Students can also earn the *ServSafe Food Handler* certification, a recognized industry credential emphasizing food safety and sanitation.

Important Guidelines:

- No nail polish, artificial nails, or jewelry (including ear, facial, or tongue piercings) is allowed. New piercings should be avoided near the start of school.

If you have questions, please contact me or the Lancaster County Career and Technology Center, Mount Joy Campus, at **(717) 653-3000**.

Sincerely,

Sue Snyder
Introduction to Culinary Careers Instructor
Mount Joy Campus
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