

# DVR Meeting

## February 23, 2018

### Culinary

Members Present: Chef Denise Smith-Gaborit (Triton), Kristina Belpedio (Oak Park-River Forest), Natalie Hornik (Oak Park-River Forest), Jackie Morris (Oak Park River Forest), Georgina Roney, Proviso East, Cassie Lukehart (Leyden), Nichole Sweeney (Leyden), Valarie Berger (Leyden)

#### 1. Dual Credit

- a. Students may earn dual credit in all of the following courses:
  - i. Pastry 128
  - ii. Food Prep Essentials – 150
  - iii. Dining Room Service – 120
  - iv. Nutrition – 132
  - v. Menu Writing 133
  - vi. Culinary Math 100
  - vii. Introduction to Hospitality 110
  - viii. Global cuisine credits available as an elective per Chef Denise.
- b. Student may also earn proficiency for the FSSMC course for a \$10 fee.

#### 2. Team Drive

- a. The team requested a shared team drive for sharing outlines and curriculum.
- b. Val Berger has set up the drive and can be [accessed here](#).
- c. The drive is organized by school.
- d. Attendees have been invited to the drive. If anyone else would like to be added, please email Valarie at [vberger@leyden212.org](mailto:vberger@leyden212.org)

#### 3. Triton Cook-Off

- a. The cook-off will be April 28, 2018, and we have 5 total teams from Oak Park River Forest, East Leyden, and West Leyden.
- b. The team discussed strategies to increase participation from other districts, and felt a Friday would work better.
- c. The 2019 Triton Cook-Off will be held on Friday, April 5, 2019.

#### 4. Leyden Presentation

- a. Leyden presented the outlines for their culinary classes which include Culinary Basics, Pastry Chef, Cuisine Chef, Cake Decorating, Advanced Catering, Advanced Catering Independent Study, and Personal Chef.
- b. Leyden shared their pathway concept for their capstone class.
  - i. Students have 20+ pathways from which to choose, such as seafood, breads, frozen desserts, beef, etc.
  - ii. Each pathway has day – to – day plans for students to follow which include linked videos, recipes, and activities.
  - iii. Student must maintain a journal/blog/website of all of the pathways.

#### 5. Proviso Presentation

- a. Proviso presented outlines for their Culinary and Nutrition course as well as their ProStart course.
- b. Proviso went into detail regarding their Pro-Start curriculum.

#### 6. Oak Park River Forest Presentation

- a. OPRF presented their outlines for Food Prep and Essentials, Intro to Baking and Pastry, and Dining Room Service.
- b. OPRF shared their food blog project and their lab planning sheets.
  - i. Lab planning sheets are specific to each lab.
  - ii. Planning sheets use literacy techniques and highlighting to help students read, follow, and interpret the recipes.
- c. They also shared some of the events that have been done by their Dining Room Class.