



Objective: The Costa Academy was formed in order to grant opportunities to students to learn the culinary trade under the instruction of CIA trained Chef Michael Kalathas and his staff.

Mission: The Costa Academy will prepare and motivate students to be work ready in all facets of the foodservice industry:

1. Fast Food
2. Fast Casual
3. Casual
4. Fine Dining
5. Institutional
6. Supply Chain

Additional Learning: The curriculum will expose students to other facets of the foodservice industry which could be a potential career path. (Farm, manufacturing, sales, logistics, and retailing)

Credits: Earn 2.5 credits elective credits per semester towards graduation

School Hours: Students can attend the morning session from 8-11:30, afternoon session from 11:30-3:00, and evening hours from 3:30-7 PM.

Transportation: District or self

Application: Students must apply to the Costa Academy to be accepted. Students in 11th and 12th grade will be selected first.

Logistics of the Program: Students selected to attend would be given the opportunity to select the time slot available to meet their needs. CASHS and CMS could take part in this program. Adjustment to schedules would require minimal work with students. Each shift would permit students to maintain their core classes while receiving elective credits through the Costa Academy. Buses could drop off students on the way from CASHS to CMS.

Only issue: The shift change would be the only extra run needed to pick students up and drop additional students. This could be done with a van or students could drive. The afternoon and evening shifts would require students to have their own transportation.

FCCTC: I discussed this with Mr. Duffy and he is fine with us starting this partnership. He doesn't want to start the program in dealing with five districts.

Costa Academy



Learning the foodservice industry through work-relevant experience

The Orchards | Relax Lounge | Chambersburg Country Club | University Grille | One Bean Espresso

VISION STATEMENT

Costa Academy is a career development center designed to deliver work-ready employees which meet the needs of the restaurant and foodservice industries in the Franklin County region.

I have a dream of working in together with the successful Career & Technology center's culinary department to create a long-term center that would meet needs of all foodservice operations in the region, which would in turn enhance individuals, families and the community.

Chambersburg native and restaurateur Chef Michael Kalathas

SUMMARY

Brandon Chrostowski the founder of EDWINS Leadership & Restaurant Institute in Cleveland, Ohio, and Michael Kalathas, graduated from the Culinary Institute of America in Hyde Park, New York together as classmates and roommates. Their mutual vision was to use their knowledge and experience as chefs and managers in the restaurant business to empower people otherwise disadvantaged and who had slipped through the cracks of good fortune that Brandon and Michael had managed to obtain. They wanted to develop something that hadn't been done before, something that would help keep people off the streets, and give them a better chance at life both short-term and more importantly,

long-term. Brandon has been achieving this with EDWINS in Ohio. Now they want to transfer the knowledge and experience gained in Ohio to something meaningful here in Chambersburg.

We would like to utilize The Orchards restaurant and property in conjunction with the Career & Technology Center's culinary program in away that will enhance the experience of the classroom and help graduate work-ready and employable students based on the needs of the local foodservice industry.

Their dream envisions the community using The Orchards for something way bigger than just a restaurant, and they see our local school district as the ideal vehicle to help make this dream become a reality.

Michael and Brandon see an academy that trains students using both virtual and traditional classrooms and most importantly by direct hands-on work experience. The curriculum will be extremely focused on providing work-relevant learning in a way that best fits the abilities, goals and objectives of the individual student. Enrollment will be open to students of all school programs in the Chambersburg Area School District region. Graduates will be be work-ready and employable from day one after graduation.

The restaurant business is one of the biggest industries in the world. Whether Costa Academy students leave to attend college or stay in Chambersburg, a lot of them will wait tables, bartend or work in a restaurant in one form or another.

Executive Chef, The Orchards, Eric Monn

It will prepare and motivate students to be work-ready in all facets of the foodservice industry:

- | | |
|----------------|------------------|
| 1. Fast food | 4. Fine dining |
| 2. Fast casual | 5. Institutional |
| 3. Casual | 6. Supply chain |

Additionally, the curriculum will expose students to other facets of the food industry which could be potential career paths as well:

- | | | |
|------------------|--------------|--------------|
| 1. Farm | 3. Sales | 5. Retailing |
| 2. Manufacturing | 4. Logistics | |

Core to the curriculum will be being prepared mentally and physically to meet the rigorous demands of typical foodservice employment. All learning will expose the student to true, real-life experiences and will be work-relevant.

I have traveled to many parts of the world to work and learn in the foodservice industry. Community and international service has run through my veins for decades. What I have seen Brandon accomplish for his community with EDWINS in Ohio is truly visionary and amazing. To tap into a piece of what he has accomplished for use here in Chambersburg would be profound and productive.

Chambersburg native and social entrepreneur, Geof Lambert

THE LEARNING ENVIRONMENT

Students will learn by way of being paired on a rotating basis with kitchen, dining room and management professionals in one of the largest restaurants in Franklin County, The Orchards. For sake of specialization and putting students in areas of their best potential for success, each academic year class will be divided into two tracks as follows:

Culinary/kitchen: 15 students will be immersing themselves in culinary/kitchen operations, working directly side-by-side with experienced culinary professionals, many of whom have been schooled at top culinary programs and worked for some of the most successful foodservice operations in the United States. They will learn the fundamentals of food safety and kitchen management. In the culinary world they will be working as proteges with sous chefs, amuse chefs, banquet chefs, bakery chefs, grill chefs, saute chefs, and executive chefs.

Dining room/management: 15 students will be learning the fundamentals of managing a restaurant from the ground up. They will learn by working side-by-side with professionals experienced for decades in all facets of serving, management, staffing, marketing, accounting, purchasing and technology for foodservice operations.

CURRICULUM EXAMPLES

GENERAL RESTAURANT FUNDAMENTALS

Learning the most valuable and important attributes to the success of any foodservice establishment that bring guest in and keep them coming back again and again.

1. Cleanliness
2. Location
3. Management on the floor
4. Service
5. Atmosphere
6. Food
7. Internet presence

Food safety and compliance to ServSafe standards

Healthy eating and the effects of food on health and wellness

KITCHEN FUNDAMENTALS

Chef skills

1. Knife skills
2. Filleting fish and meats
3. Preparations of mise en place
4. Organization
5. Terminology use in the kitchen
6. Kitchen etiquette

Soups and sauces

1. Mirepoix - carrots, onions and celery
2. How to make soups and thicken them

Grilling

1. Meat history
2. Marking meats
3. Storing, handling and cooking them at correct temperatures

Hands on service

1. Expo station
2. Desserts station
3. Appetizers station

FRONT OF THE HOUSE OPERATIONS

Hosting

1. Seating schematics
2. POS systems
3. Customer service
4. Telephone etiquette
5. Gift cards and promotions

Managing

1. Hiring/firing
2. Regulatory compliances
3. Scheduling
4. Internet presence
5. Ordering and purchasing
6. Facilities management
7. Marketing
8. Budgeting
9. Payroll
10. Taxes
11. Banking and finance