



**For Immediate Release**

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## Media Release

**North Charleston High School**

### **NCHS culinary students showcase skills in and out of the classroom**

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**North Charleston, SC** – Culinary students at North Charleston High School (NCHS) are rounding out the school year with some impressive numbers adding to their already successful year.

Under the leadership of Lucia Boinest, NCHS culinary arts students have demonstrated a tremendous work ethic to accomplish food service to over 2,300 customers at Old St. Andrew's Church Tea Room. The two-week event is Charleston's oldest tea room and benefits the mission, outreach, and parish programs of The Church Women. Through an annual contract, students in Boinest's culinary class prepare many of the meals that are served at the tea room. Boinest said it gives them real world experience.

"This year's effort helped the church raise over \$38,900," said Boinest. "It's a fantastic partnership. Students learned how to cook off chicken and eggs, make okra soup, dice celery, and experiment with different cooking techniques."

The church pays for the food, the students prepare it, and then volunteers pick up the food for lunch service. Students in the class are invited to come on Saturdays during the team room and dine free of charge.

"The tea room is a fundraising effort which allows my students to learn about engaging in their community and giving back," said Boinest. "So much is given to our students to support learning that teaching them the value of what giving back does, just makes sense. It helps them understand what it does for the giver."

Students are rotated through the different preparation stations during the two weeks, allowing each student to touch each aspect of the various recipes.

During that same time period, Boinest's students also catered a wedding for 125 people at Alhambra Hall in Mount Pleasant. Students Caprice (Mikey) Cobbs and Dorian Griffin made an impressive showing as they worked the event serving hors d'oeuvres, setting up the various stations, and even cooking to order for the guests.

The students were paid for their work, and according to Boinest, the wedding couple and the attendees loved them.

"The bride's mom was beaming," said Boinest. "That is all I want for these kids. I could not be more proud of all of my students for all of their hard work and selflessness."

In the classroom, Boinest took the reception menu and used it as a way of experimenting with recipes. The bride wanted cookies and milk as desserts, so students made cookies using different recipes in an effort to choose which one to serve. Additionally, students learned about inventory and purchase orders so they could properly prepare.

"Staffing agencies across the Lowcountry are looking for culinary workers, and experiences like this wedding make students eligible for that type of employment," added Boinest.

Boinest wants to provide culinary skills that mimic a restaurant as much as possible.

"This class is an elective and not every student enrolled in the course wants to go into the food services industry," said Boinest. "It is, however, a chance to get on-the-job experience and an avenue to seek part-time employment."

When culinary students graduate, they are Safe Serve certified, have experience in a commercial kitchen, and have knowledge of the industry as a whole.

"CCSD's Career and Technical Education program gives kids real-world experiences," said Boinest. "They can graduate from here (and many of them graduate early) and find immediate employment right down the street, in Park Circle, which is a food mecca."

Boinest is proud of any opportunity she gets to showcase her students' talents.

"Their little successes will turn into big successes and I am so glad for that," said Boinest.

For more information, contact Principal Henry Darby at (843) 745-7140.

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#### **About the Charleston County School District**

Charleston County School District (CCSD) is a nationally accredited school district committed to providing equitable and quality educational opportunities for all of its students. CCSD is the second-largest school system in South Carolina and represents a unique blend of urban, suburban, and rural schools spanning 1,300 square miles along the coast. CCSD serves approximately 50,000 students in 88 schools and specialized programs.

CCSD offers a diverse, portfolio of educational options and specialized programs delivered to the students of CCSD through neighborhood, magnet, IB (international baccalaureate), Montessori, and charter schools and programs. Rich educational opportunities for students include programs in science, technology, engineering, and mathematics (STEM); music and other creative and performing arts; career and technical preparation programs; and military; dual credit; and many more.