



PROGRAM LETTER

BAKING AND PASTRY CHEF: 12.0501

2026-2027

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Dear Steel Center Family:

Please allow me to introduce myself, my name is AmandaKate Gorrington and I am the Baking and Pastry Chef instructor. I have been working in the baking field for over 20 years with my focus being on artisan breads. Prior to coming to Steel Center, I ran the Scratch Bread Program for Whole Foods. In addition to baking, I have spent time in various nonprofit organizations working with both children and adults of special needs.

My goal for students enrolled in the Steel Center Baking and Pastry Chef Program is to expose them to the same work environment found in most pastry kitchens or baking facilities. Students will learn how to convert recipes, scale ingredients, execute various mixing methods, operate commercial baking equipment, implement proper sanitation procedures as well as package and merchandise their finished products. They will produce baked goods such as pies, cakes, cookies, breads and breakfast pastries on scales both large and small. Finally, students will work toward earning industry recognized certifications in both SERV Safe and OSHA which promotes employability. The curriculum balances classroom theory with hands-on skill. It also includes activities such as field trips to post-secondary institutions and commercial kitchens that will help prepare your student for their post-secondary education and/or career.

A requirement for Baking and Pastry Chef students is to be in a complete, clean uniform daily. The class uniform set will include two Steel Center Bakery T-shirts, industry pants (no jeans with holes, skinny jeans, leggings, or gym shorts will be permitted) non-slip kitchen safe shoes and a black baseball hat; a clean apron will be provided daily. Jackets can be purchased in their second or third year for events and/or photos, if wanted. To simplify the ordering process and maintain a professional appearance amongst students, uniforms will be purchased through Steel Center at the start of the school year. Students will be provided with ordering instructions during their first week of school and orders should be placed by the second week of school. There will also be a third Steel Center Bakery shirt to be worn on all field trips. Lastly, be aware that only short, natural fingernails are permitted to reduce the risk of food contamination.

Here at Steel Center, we strive to provide the best learning environment for your child, I am also writing to inform you about an important policy change that will be implemented in our classroom: a zero-phone policy. In today's digital age, smartphones have become an integral part of our daily lives, offering a plethora of benefits and conveniences. However, they also pose significant distractions, especially in an educational setting. To ensure that our class remains conducive to learning and fosters an environment of focus and engagement, there is a zero-phone policy here at Steel Center CTE. This means that students will be required to keep their phones in a locked box from the start of class till the end of dismissal. Thank you for your understanding and cooperation in implementing this policy. Together, we can create an optimal learning environment that nurtures the academic growth and success of all our students while prioritizing their well-being and safety. I encourage you to discuss this policy with your child and emphasize the importance of adhering to it during class time.

I look forward to working with your child during this 2026-2027 school year to build their personal and technical skills in the field of baking and pastry arts. If you have any questions regarding the program, please do not hesitate to contact me at the number or email listed above.

Happy Baking,

AmandaKate Gorrington
Baking and Pastry Chef Instructor