

SCTHS Academy of Culinary Arts Advisory Board

SCTHS Mission: *The Mission of Stuart Career Tech High School is to **EQUIP** students with **ACADEMIC** and **CAREER OPPORTUNITIES** that successfully **PREPARE, EMPOWER, and PROPEL** our graduates into **THEIR FUTURE***

Academy of Culinary Arts Vision: The Culinary Arts Career Academy graduates are prepared and motivated to enter the hospitality industry with their associate's degree and to continue their education at the university level.

Academy of Culinary Arts Mission: The Culinary Arts Career Academy is dedicated to empowering students with the knowledge and skills required by the hospitality industry by teaching authentic job skills and providing real-world experiences in collaboration with our community partners.

Proposed Goals for 2025-2026

- 1) Increase Student exposure to industry Chefs, at least 2 times in each semester.
- 2) The advisory board committee will develop a set of parameters and guidelines for internships to provide to hospitality businesses interested in hosting Culinary Academy students.

9/17/2025 Agenda

I. Welcome & Introductions -

III. Teacher Talk – Kylie Sobczak

- a. Update
- b. FCCLA
- c. Titan Table

IV. Student Corner - Student Ambassador

- a. FCCLA Overview and State Competition
- b. Titan Table Senior Review

V. Fall Events -

- | | | |
|--|---------------|-----------------|
| a. Titan Table Potential Dates for 25-26 School year | | |
| i. October 22 | Pizza | ix. February 18 |
| ii. October 29 | Halloween | x. February 25 |
| iii. November 12 | Bar B Que | xi. March 4 |
| iv. November 19 | Thanksgiving | xii. March 18 |
| v. December 3 | Christmas | xiii. March 25 |
| vi. January 21 | Pizza | xiv. April 1 |
| vii. January 28 | Caribbean | Burgers |
| viii. February 4 | Black History | xv. May 6 |
| Month Recipes from Famous Black Chefs | | Senior Showcase |
| | | Soup and Salad |
| | | Brunch |
| | | Italian |
| | | Indian-Curry |
| | | Disney |
| | | On the Grille |

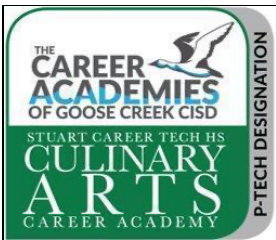
VII. New Business -

- b. Discussion on internship guidelines.

VII. Open Discussion –

VIII. Closing – Next Meeting

Meeting link: If you would like to join via Webex please use the link: <https://gccisd.webex.com/meet/kylie.sobczak>



SCTHS Academy of Culinary Arts Advisory Board

SCTHS Mission: *The Mission of Stuart Career Tech High School is to **EQUIP** students with **ACADEMIC** and **CAREER OPPORTUNITIES** that successfully **PREPARE, EMPOWER, and PROPEL** our graduates into **THEIR FUTURE***

Academy of Culinary Arts Vision: The Culinary Arts Career Academy graduates are prepared and motivated to enter the hospitality industry with their associate's degree and to continue their education at the university level.

Academy of Culinary Arts Mission: The Culinary Arts Career Academy is dedicated to empowering students with the knowledge and skills required by the hospitality industry by teaching authentic job skills and providing real-world experiences in collaboration with our community partners.

Proposed Goals for 2025-2026

- 1) Increase Student exposure to industry Chefs, at least 2 times in each semester.
- 2) The Advisory Board Committee will develop and implement a system to track graduate employment and secondary enrollment outcomes and establish stronger connections with alumni working in the culinary industry.

Culinary Arts Academy 10/29/2025 Minutes

Meeting was called to order at 3:40pm by Chef Kylie Sobczak and President Raina Cerranza.

-Introductions, all members introduced themselves

Accept the minutes- minutes from the 9/17/25 meeting were reviewed. Shonna moved to accept the minutes as read, Katherine seconded.

-Reviewed the academy mission.

-Reviewed the academy goals.

Teacher Talk-

-Chef Sobczak reported that Titan Table was going great. She highlighted that Chick-fil-a came and offered some help with the ticketing system. She also mentioned that students would be going to Chick-fil-a for training.

-Chef Sobczak gave an update on FCCLA and let us know that students were currently working on coming up with their projects for regionals in February. FCCLA has 7 different competitions and State will take place in April.

-She mentioned that they would love to have groups book the entire Titan Restaurant as some district groups have been doing.

Open Discussion-

-The group discussed creating an internship form. They discussed using student skill base to create internships.

-There was a discussion about having techs come train the students to use the different apps and software used in the restaurant.

-There was a discussion about having a committee to clarify and create a checklist of what we want the internships to include and what we want students to get out of them.

-It was mentioned that Evana from Lunas may be interested in working with the academy for an internship.

-The question was asked as to how we get good talent, engage them and keep them in the industry. It was also mentioned that industry engagement is 20% and turnover is 100%. We need to show these students that there can be longevity in this industry.

The importance of engagement was mentioned as well as positive reinforcement.

-We discussed the importance of teaching students soft skills that are important in any career.

-It was discussed to create a google classroom for internships

-Jovanna mentioned that she would create a google form to be used for internships.

-It was discussed having internships be semester 2.

-It was discussed to give a presentation to freshman students about internship opportunities.

-There was discussion about having seniors work with the incoming freshman to mentor them.

-Chef Christopher discussed that he would like to come and be a guest chef at Titan Table for the Christmas service on December 3rd. He committed to coming and helping with the prep on Monday.

Meeting was adjourned at 4:24pm Jennifer moved to adjourn and it was seconded by Kami

Titan Table Potential Dates for 25-26 School year

i.	September 3	Tex Mex	xiii.	January 28	Caribbean
ii.	September 10	New England	xiv.	February 4	Black History
iii.	September 17	Southern		Month Recipes from Famous Black Chefs	
iv.	September 24	Cajun	xv.	February 18	Soup and Salad
v.	October 1	Pacific	xvi.	February 25	Brunch
vi.	October 8		xvii.	March 4	Italian
vii.	October 22	Pizza	xviii.	March 18	Indian-Curry
viii.	October 29	Halloween	xix.	March 25	Disney
ix.	November 12	Bar B Que	xx.	April 1	On the Grille
x.	November 19	Thanksgiving		Burgers	
xi.	December 3	Christmas	xxi.	May 6	Senior Showcase
xii.	January 21	Pizza			

Next Meeting February 18, 2026 at 3:30pm

Meeting link: If you would like to join via Webex please use the link: <https://gccisd.webex.com/meet/kylie.sobczak>

Culinary Arts Academy Advisory Board Meeting

Wednesday, October 29, 2025

3:30 SCTHS

<u>Name</u>	<u>Company/Organization</u>	<u>Phone Number</u>	<u>Email Address</u>
Erin Dradesky		832 289 9626	erin31@gmail.com
Christopher Loppeto	Moody Gardens Hotel	281-739-0463	cltoppelo@PeoplePC.com
Ofelia Furman	Lee College	281-425-6483	Furman@lee.edu
Kathrine Hull	SCTHS	281-420-4550	
Shonae Prentie	SCTHS		
Kami Johnston	GCCISD		
Javona Roach	CFA Baytown	832-217-8869	roachjavonna@gmail.com
Raine Cerranza	GCCISD/Aramark	832-339-5094	
Judith Pequeno-Lopez	Gelu Italian Ice	832-628-3153	gelubaytown@gmail.com
Jennifer Guillory			
Asha Kenenbrew			