

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.

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
- c. Open Questions for Students?

V. Fall Events -

- | | | |
|--|--------------|---------------------------------------|
| a. Titan Table Potential Dates for 25-26 School year | | |
| i. September 3 | Tex Mex | xiii. January 28 |
| ii. September 10 | New England | xiv. February 4 |
| iii. September 17 | Southern | Month Recipes from Famous Black Chefs |
| iv. September 24 | Cajun | xv. February 18 |
| v. October 1 | Pacific | xvi. February 25 |
| vi. October 8 | | Brunch |
| vii. October 22 | Pizza | xvii. March 4 |
| viii. October 29 | Halloween | xviii. March 18 |
| ix. November 12 | Bar B Que | xix. March 25 |
| x. November 19 | Thanksgiving | xx. April 1 |
| xi. December 3 | Christmas | Burgers |
| xii. January 21 | Pizza | xxi. May 6 |
| | | Senior Showcase |

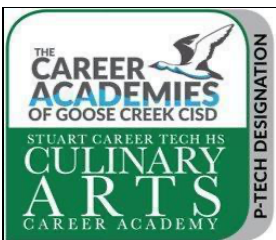
VII. New Business -

- b. Discussion on Volunteer chef for the school year
- c. Approve Goals for 2025-26 School Year
 1. Increase Student exposure to industry Chefs, at least 2 times in each semester.
 - 2.

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.

4/29/26 Culinary Arts Minutes

Meeting was called to order at 12:55pm by Chef Kylie Sobczak

-Introductions, all members introduced themselves

I. Approval of Minutes

The minutes from the previous meeting were presented for review. A request for a motion to approve was issued following the board's review. A motion was made by Jennifer Guillory and seconded by Raina Carranza.

II. Program Progress & Goals

- **GOAL #1: Chef Sobczak** noted that thankfully because of our amazing partners we have successfully met goal #1 which is to Increase Student exposure to industry Chefs, at least 2 times in each semester.
- **GOAL #2: Alumni Outreach:** The department continues to build a database of former students. While email collection remains a challenge, the goal for the next academic year is to track the graduating senior class more effectively and recruit more local alumni to join the Advisory Board. We did not reach this goal, but we would like to carry this over to next year and work on attainment.
- **Certification & Graduation:** * **8 students** will graduate with an Associate of Applied Science in Culinary Arts (up from the projected 6).
 - **3 additional students** are only one elective course away from completion.
 - **10 students** will receive their certificate
 - **Key Dates:** College graduation is scheduled for May 8th and 9th at 9:00 AM. High school graduation is set for May 19th.

III. Senior Capstone & Competitions

- **Senior Showcase:** The "Titan Table" capstone event was entirely student-led. Instructor Kylie noted extreme pride in the students' ability to manage the "weeds" and maintain communication (shout-outs) in the kitchen.
 - **Upcoming Chef Instructor Competition:** Scheduled for next week at Ed Bistro. This unique competition pairs a student chef (who can only give verbal instructions) with a "civilian" cook from the community (including the Superintendent) to see how well students can lead and instruct.
 - **State Competition Update:** Two teams (four students) advanced to the state level for FCCLA. While they did not place as high as hoped, the teams consisted of freshmen and sophomores, providing them with invaluable experience for future years. Topics included: Nutrition and Wellness and Food Innovation.
 - A "Coffee and Pastry" delivery service run by students was highlighted as a successful model for teacher engagement that may be expanded.
-

IV. Culinary Industry & Community Engagement

- **Field Trips:** Seniors will visit the Downtown Aquarium on May 14th to tour the kitchens and meet with the Head Chef.
 - **Employment Success:** Students are beginning to secure local employment. One student was recently hired by GelU. (Board Member), and Aramark is conducting interviews next week.
 - **District Job Interview Day:** The board discussed the success of the first annual district job interview day. Feedback is being solicited to improve the event for 2027, specifically regarding interview readiness and professional appearance.
-

V. Board Discussion & Feedback

- **Meal Service Feedback:** Board members praised the presentation of the shrimp and grits and the Southern Cobb salad. Discussion occurred regarding "hot food" timing; the instructor clarified that she prioritizes serving hot plates in staggered batches rather than waiting to serve a whole table cold food.
 - **Meeting Logistics for 2026-2027:**
 - The board prefers a mix of lunch meetings (to see student growth) and shorter after-school meetings.
 - HEB representatives offered to provide party trays/snacks for non-lunch meetings.
-

VI. Adjournment

The meeting was adjourned at 1:20 PM. The next meeting series will be scheduled at the start of the 2026-2027 school year. Erin Ordadesky moved to adjourn the meeting and Katherine Hull seconded.

Culinary Arts Academy Advisory Board Meeting

4/29/2026

SCTHS Media Center

<u>Name</u>	<u>Company/Organization</u>	<u>Phone Number</u>	<u>Email Address</u>
Daniel's Meat Market	Asha Kenebrow	113-898-2182	asha.kenebrow@daniel'smeatmarket.com
ERIN DRADESKEY	parent	832-289-9626	erin31@gmail.com
~~IDA~~	HEB	(210) 363-0134	ST42SH (A) HEB.com
Rebecca Harper	HEB	832.784.4947	harper.rebecca@heb.com
Julie Harper	HEB	832-784-6438	ST426 M (A) heb.com
Zasha Henderson	HEB	832-556-3148	ST423meheb.com
Lauren Clain	GCCISD Student Union	281-515-1391	laureh.clain@gccisd.net
Raina Carranza	GCCISD Student Union		Raina.carranza@gccisd.net
Katrena Johnson	Lee College	281-425-6581	kjohnson@lee.edu
Gelia Fermon	Lee College	281.425.6483	Oferman@lee.edu
Lisa Vavricka	SCTHS		Lisa.vavricka@gccisd.net
Jennifer Coulloway	GCCISD / CTE		
Kami Johnston	GCCISD / CTE		
Katherine Holl	SCTHS Counselor		

Tina Andrasik

Culinary Arts Academy Advisory Board Meeting

4/29/2026

SCTHS Media Center

[illegible]