

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.

2/18/2026 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. FCCLA Student Presentation

V. Fall Events -

- a. Titan Table Potential Dates for 25-26 School year
 - i. February 25 Brunch
 - ii. March 4 Italian
 - iii. March 18 Indian-Curry
 - iv. March 25 Disney
 - v. April 1 On the Grille Burgers
 - vi. April 8
 - vii. April 29
 - viii. May 6 Senior Showcase

VII. New Business -

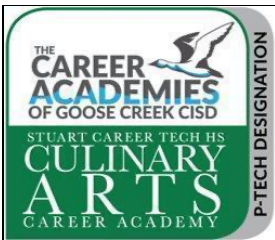
- b. Discussion on internship guidelines.
- c. Discussion of Rubric for Senior showcase

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>



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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.

2/18/26 Culinary Arts Minutes

Meeting was called to order at 3:36pm by Chef Kylie Sobczak

-Introductions, all members introduced themselves

Accept the minutes- minutes from the 10/29/25 meeting were reviewed. Jennifer moved to accept the minutes as read, Shonna seconded.

Student corner:

Students presented their FCCLA presentation that they will be competing with. Chef Sobczak shared the contest rubric and invited the committee to make notes and give feedback to the students. Their presentation was on hydroponics and its benefits. The team did well and the committee gave great feedback.

Teacher talk:

Chef Sobczak talked about May 8th being the Senior Showcase and our last Advisory Board meeting of the year. She spoke to the board about how she would like the board to grade the students on their performance during the showcase. She shared her rubric and asked the committee to make notes on it and share their feedback as to whether they would like any changes made to the rubric. Someone mentioned they would like a guide for scoring.

Chef Sobczak then shared an internship rubric with the committee. She had one version for the school personnel and one version for businesses. She wanted each group to review the rubrics and indicate what the school needed from the business or what the school felt students needed to gain and she also wanted to know from the businesses what they felt they could offer to students.

Kami spoke to the committee about the districts April 8th mock interview day and asked the industry partners to sign up to interview students that day.

Meeting was adjourned at 4:32pm Shonna moved to adjourn and it was seconded by Asha

Spring Events -

- a. Titan Table Potential Dates for 25-26 School year
 - i. February 25 Brunch
 - ii. March 4 Italian
 - iii. March 18 Indian-Curry
 - iv. March 25 Disney
 - v. April 1 On the Grille
 Burgers
 - vi. April 8
 - vii. May 6 Senior Showcase

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Culinary Arts Academy Advisory Board Meeting

02/18/2026

<u>Name</u>	<u>Company/Organization</u>	<u>Phone Number</u>	<u>Email Address</u>
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Jordan Salazar	Lee		
Chris Topetto	Moody		
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Bonnie Berude	Lee College		
Ofelia Ferman			