

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 |

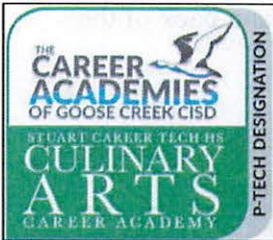
VII. New Business -

- 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>



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Culinary Arts Academy Minutes 9/17/25

Meeting was called to order at 1:02pm by Chef Kylie Sobzak and President Raina Cerranza.

-Reviewed the mission

-Reviewed goals:

- 1) Increase Student exposure to industry Chefs, at least 2 times 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.

-The committee discussed changing goal #1 to read as followed: Increase Student exposure to industry professionals, at least 2 times per year.

Kylie Moved to accept the goals with the changes. Erin seconded.

Teacher Talk – Kylie Sobczak

- a. Update- 19 in senior class
- b. FCCLA- new permission slip rules. 9th and 10th grade students can earn their letterman through FCCLA. Alec went to Nationals, did great.
- c. Titan Tabl3

Open discussion-

Chick-Fil-A talked about their Core 4 for hospitality. Talked about teaching students Core 4 philosophy. Discussed potential internships with Chick-fil-A. This would be after school hours. Students must be 16. Chick-Fil-A talked about job shadow opportunities for students and teachers.

Airmark talked about their internship opportunities, and how students would be rotating to campuses to work in kitchens. Students will be bussed to the Airmark internships, and these will be during the school day.

Daniels also talked about the potential for internships. These could be after school hours as they are open late.

It was discussed how it would be good to create check off list for students to utilize in front and back of the house.

There was discussion about creating jobs and lead positions for students to create ownership. Some jobs could include Food quality, Food Safety, Food Cost, Order Accuracy. These could be manager positions.

Airmark discussed the Culinary Star Competition. This takes place in Dallas February 13th. Students can earn scholarships. They encouraged Stuart to participate.

Chef Sobczak mentioned that she would love to have some partners come and listen to students' FCCLA competition presentations for practice.

The board discussed how to track and engage alumni. It was discussed to use social media and a google form. It was also brought up that it might be neat to do some sort of Titan Table Alumni service to engage program alumni.

The meeting was adjourned at 1:55pm Kami moved to adjourn, and Kylie seconded.

Culinary Arts Academy Advisory Board Meeting

Wednesday, September 17, 2025

11:45am SCTHS

[illegible]