

## West Ada's Culinary Arts Program Receives Exemplary Award

West Ada's Culinary Arts Program received exemplary program recognition and a \$2,000 award by the Idaho State Division of Career and Technical Education (August 2017). The Exemplary Award was presented at this year's statewide conference hosted by the state division. The conference is designed



West Ada administrators and culinary instructors receiving the Exemplary Program Award. Pictured left to right: Dr. Angie Neal, Amy Brown, Valerie Stringham, Superintendent Dr. Mary Ann Ranells, Chef Hickman, Chef Scoville, Chef Bonocore, Staci Low, Dr. Shana Hawkins, Mike Hirano

to train and support Career and Technical Education (CTE) teachers and school administrators throughout the state to help ensure successful delivery of CTE programs. To earn the recognition, programs must include quality teaching, curriculum and current industry-aligned equipment and practices as well as meet student accessibility criteria. It also must demonstrate an active local advisory board comprised of industry and agency partners, show engaged student leadership experiences, and include a multi-year comprehensive budget and program plan, including program improvement goals.

West Ada's CTE Culinary Arts Magnet Program opened in 2008 with a vision of becoming the culinary gem of the northwest. The opening highlighted a state-of-art culinary center, which includes a computer lab, bakery, kitchen, restaurant entrance and window-laden dining area. It is located at 1303 E. Central Drive in Meridian and is a part of the CTE Center – Renaissance Campus, where students attend specialized CTE magnet classes on a part-time basis. The program offers students three years of sequenced culinary classes beginning in 10<sup>th</sup> grade at their home high school.

The senior-level capstone class is taught at the CTE Center where students from throughout the district come together to run a 'live' café, open to the public on Thursdays and Fridays for lunch. Students sharpen their skills through applied practice as they learn the trade during school as well as when working with area chefs on special community culinary events. The program also



received a rare 5-year national accreditation in 2014 from the Secondary Committee of the American Culinary Federation Education Foundation Accrediting Commission. The process included a rigorous comprehensive self-study, requiring the content and teaching practices to be compared and aligned to American Culinary Federation world-renowned gold standard competencies. Acting Director of Accreditation, Candice Childers, congratulated the district “on receiving a 5 year grant (the highest available) and for your first on-site visit receiving no areas of non-compliance. We do not have an exemplary status for secondary programs but if we did your program would be listed.”



Come have lunch at Café Renaissance and see the students in action. Full details available at [www.westada.org/Culinary](http://www.westada.org/Culinary)

