

George Washington Carver Center for Arts and Technology
938 York Road
Baltimore, Maryland 21204

May 31, 2019

Dear Carver Center Families,

We welcome you and your student to the grade ten Culinary Arts and Restaurant Management program. As sophomores, our students will be involved in many innovative activities, which are planned to enrich this career major. With your support and cooperation, we will have a successful and rewarding year. I look forward to working with your student.

Beginning in September 2019, your student will be participating in the ServeSafe Sanitation Certification Course. The National Restaurant Association developed this professional course which leads directly to national certification and will help to enhance their job placement potential and personal portfolio. The students will be tested throughout the course to prepare them for the national test. They should be reading and reviewing information daily. The sophomore class will continue their training in the ProStart course, also developed through the National Restaurant Association. This certification leads to job placement, scholarships, and articulated college credits. Please contact me for further details.

We are asking for your assistance in helping our students to complete the ServeSafe course successfully. This is recognized by culinary professionals throughout the United States. The test will be given during class in late September. All students will participate in the course and test for an evaluation in the Culinary Arts class at Carver Center. Feel free to contact me for further information at bmullins@bcps.org.

Health department regulations require uniforms in the kitchen. It is an aspect of the foodservice industry that shows pride and professionalism. Students are required to wear chef's pants, a chef's coat, a chef's hat and safe leather shoes. Should students need to order a new uniform (optional), they can be ordered from any chef wear supplier. Students may borrow catalogues from school in September if needed. **Uniforms must be cleaned on a weekly basis. This is the student's responsibility.**

Your assistance will be greatly appreciated. Once again, I am looking forward to working with the sophomore culinary students. Thank you for your support! I look forward to meeting you at Back to School Night in the fall.

Sincerely,

Chef Bette Mullins
Culinary Arts Director
George Washington Carver Center for Arts &
Technology