

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

May 31, 2019

Dear Carver Center Families:

I would like to welcome you and your student to the grade nine Culinary Arts and Restaurant Management Program. Hopefully, you are having an exciting and relaxing summer. The following information relates to the purchasing of your student's culinary uniform and national testing information. With your support and cooperation, we will have a successful and rewarding year.

Beginning in September 2019, your student will begin their training in the ProStart course developed through the National Restaurant Association. This certification leads to job placement, scholarships, and articulated college credits. This will include practical application, principles of food preparation, and developing employability skills. I am very excited that we will be operating the Carver Café, as well as, catering special events.

Health department regulations require uniforms and hair restraints when working in the kitchen. Arrangements have been made with Image 1 for the purchase of uniforms for the Culinary Arts program at George Washington Carver Center for Arts & Technology. The cost will be approximately \$130.00.

Uniforms must be purchased through Carver Center's on-line ordering system. Go to Carver Center's website, select on-line payment using the link provided.
(http://carverhs.bcps.org/families/online_school_payments_)

Details for ordering uniforms are provided in the Uniform Order Form. It is essential to order uniforms in a timely manner. The price includes 2 chef coats, 2 pair of chef pants, 2 chef hats, 1 apron and monogramming with the student's name on all items. In addition to the uniform, safe leather shoes are required for safety and comfort. **Uniforms must be cleaned on a weekly basis. This is the student's responsibility.**

Please do not hesitate to email for additional information at bmullins@bcps.org.
Your assistance is greatly appreciated. I look forward to meeting you at Back to School Night in the fall.

Sincerely,

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