



**CAREER AND TECHNICAL EDUCATION INFORMATION SYSTEM
PENNSYLVANIA DEPARTMENT OF EDUCATION
SECONDARY PROGRAM PROFILE
FOR SCHOOL YEAR 2013-2014**

DATE : 8/1/2013

School Number School Name, Address and Phone

6193 Greater Altoona CTC, 1500 4th Avenue Altoona, PA 16602-3616 Phone: (814) 946-8450

CIP Code	Status	Date Submitted
12.0508 Institutional Food Workers	Approved	6/28/2011
CIP Cluster	Program Type	Date Approved
Hospitality & Tourism	Program of Study	7/18/2011
Program Area	Registered Apprenticeship	Start School Year
Occupational Home Economics Education	No	2011-2012

Program Information:

High Priority Occupations / Labor Market Data / Occupational Advisory Committee

CIP #12.0508 Institutional Food Workers. Students in this program have the opportunity to be involved in the Hospitality & Tourism Cluster. The unemployment rate is 7.3% in Blair County; however, there is still a much-needed demand for culinary arts workers. The median regional wages in the Southern Alleghenies WIB are \$33,420 annually. The projected growth is 5.1%. This CIP is cross walked with High Priority Occupation SOC #35-1012 – Supervisors-Food Prep & Serving Workers, which was on the 2010 Regional HPO list as well as the 2011 draft HPO Regional lists. The 20-member Occupational Advisory Committee, which last met on March 12, 2013, approves the pursuit of Program of Study approval for CIP #12.0508. Members include: Julie Lingafelt, Cert. Dietary Mgr., Altoona Regional Health System; Debra Finocchio, Director of Nutrition Services, Altoona Regional Health System; George Ferris, Owner, Carnegie Equipment; Brent Housum, General Manager, Olive Garden; Jemmings Lantz, Retired GACTC Instructor; Nicholas Grove, Service Manager, Olive Garden; Derrek Clauss, Sales Manager, Olive Garden; Bill Keough, Retired GACTC Guidance Counselor; Al Mignogna, Owner, Belmar Hotel; Bill Sell, Owner/Chef, Bill Sell's BOLD; Brooke Sell, Owner, Bill Sell's BOLD; John Williamson, Owner, Dominics Family Pizza; Dan Coffin, Corporate Chef, Sheetz, Inc.; Shelly Long, Product Development Mgr., Sheetz, Inc.; Bill Garlick, Retired GACTC Instructor; Heather McCloskey, GACTC Instructor; Mary Ellen DeHaas, GACTC Instructor; James Bumgarner, GACTC Instructor; Amber Eaken, GACTC Teacher Asst.; Jessica Conerby, GACTC Teacher Asst.

Occupational Analysis Data / Student Technical Competencies:

The curriculum relies on recommendations from Occupational Advisory Committee members, VTECS, MAVCC, American Culinary Federation, and other national standards. This program offers the curriculum framework as prescribed by the program of study for the CIP code of #12.0508.

Accountability Targets:

1. This is a three year program which prepares the students for various culinary arts careers. 2. Students will be given the NOCTI examination #3020 at the end of the senior year in which all students are expected to achieve in the competent to advanced levels. 3. Students are expected to achieve in the proficient to advanced levels on the PSSA. 4. The students will be able to sit for the ServSafe examination. 5. The students will be certified in ServSafe. 12.0508 Institutional Food Workers – 2011-12 AYP Targets met: 1S1 No 1S2 No 2S1 Yes 3S1 No 4S1 Yes 5S1 No Data 6S1 N/A 6S2 N/A

Equipment and Technology:

Classroom Tools: Various knives, utensils, hand tools, smallwares, and stationary equipment such as ovens, mixers, grills, griddles, coffee and tea machines, steamers, and fryers.



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Number of Prospective Students:

89

Support Services:

<p>Special Education students who have applied to the GACTC are selected on the same criteria as those within the Regular Education realm which is based upon good grades, acceptable attendance, and appropriate behavior. For students with special needs, the support coordinators are able to scrutinize IEPs so that appropriate program selection accentuates student strengths and career interest avenues. The support coordinators support both teachers and students throughout the school year to ensure that specially-designed instruction modifications are being used in the regular education setting to facilitate student success within their vocational education experience.</p>

Career & Technical Student Organizations:

<p>Students in the Culinary Arts program are affiliated with SkillsUSA CTSO and have an active Chapter.</p>

Advisory Committees

<p>Local Advisory Committee: The Greater Altoona Career & Technology Center complies with all mandates of the state, federal, and accreditation bodies to maintain a Local Advisory Committee composed of representatives of education, industry, business, joint apprenticeship councils, labor, and management. The purpose of the committee, which has been in existence for nearly four decades, is to advise the school board and the administration concerning the general philosophy, objectives, and program needs of the school. The Local Advisory Committee of the Greater Altoona Career & Technology Center meets twice yearly.</p>
<p>Professional Advisory Committee: The Professional Advisory Committee, consisting of the Superintendent of Record along with superintendents of the other seven member school districts, meet on a monthly basis to work with the Executive Director on educational matters concerning the center. The committee plays an integral part in the development of the Center's Strategic Plan. All Superintendents of the participating school districts serve on this committee. The Committee is authorized to form its own structure and schedule for meetings and to prepare whatever reports on recommendations it deems necessary for review by the Joint Operating Committee. The Chief School Administrator and the Executive Director serve as ex-officio members of all committees established by the Joint Operating Committee.</p>
<p>Joint Operating Committee: The JOC, a 20-member body comprised of representatives from each of the eight sponsoring school districts, meets the fourth Monday of each month. For an institution governed by a Joint Operating Committee, the most obvious stakeholders are the eight sponsoring school districts. It is imperative that the director and school administration work in harmony with the Joint Operating Committee representing the eight school districts that make up the aggregated board. This institution is the only focal point where these eight school districts come to work together in the best interest of a substantial representation of their student population.</p>

Sponsor Information:

Sponsor Number	Sponsor Name
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Student Industry Certifications:

Industry Certification	Certification Provider
Certified Junior Culinarian (CJC)	American Culinary Federation
ServSafe/Manager Food Safety certification	National Restaurant Association

Teacher Industry Certifications:



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Industry Certification	Certification Provider
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