

‘Tasteful Job’ Culinary I cooks up a variety of dishes

The smells float out into the hallways from Room 131 at Blackford High School. Taco stew, tomato basil pizza and a pot roast are in various stages of preparation for a “Seasoning” lab in the Culinary I classes.

“We have all of these good smells - and that’s the best advertisement for us,” said 16th year teacher Suzanne Taylor.

“This class is really fun,” senior Jaymee Sicks said. “You can cook things the way you like them - and then you can eat them.”

Mackenzie Cox and Kyle Love, who were working together spreading pizza dough, said they preferred tacos and pickles - respectively.

Taylor laughed as she observed student chefs Mackenzie and Kyle.

“I’ve seen those two pull up a chair and watch the food cook in the oven

- like it was a TV set.”

Meanwhile at the next of the six food stations, Candice Workman was busy with her team on a 5-bean pasta salad.

“I like experiencing new recipes and eating new things,” said Workman, who would like to become a pastry chef.

Taylor was tirelessly moving from station to station to check the progress of such a diverse group creating such diverse foods.

“When these kids experiment, they bring in some great ideas,” Taylor said.

Meanwhile, from the front of the room, the question, “Who wants to try our Taco Stew?” stopped the young chefs dead in their tracks.

As they grabbed their bowls, Jayda Landers had just one more question:

“Do we also get to eat the twice-baked potatoes too, Miss T?”



Culinary Arts students Jayda Landers and Jaymee Sicks combine ingredients for their Taco Stew, which, according to Jayda, needed some sour creme, cheese and chips. “You have to learn to concentrate in this class, Jayda said. “But eating what you make is the best part.” “Jayda makes the best peanut butter cookies,” teacher Suzanne Taylor said. The two girls laughed. “She’s the best teacher here,” said lab partner Jaymee, referring to Taylor “She’s so helpful and she really understands us.” Members of the Culinary Arts class will earn six credits from Ivy Tech, and will also be tested for their ServSafe certification, a national food industry standard. Next year, Blackford High School hopes to add Advanced Culinary Arts and 6 more college credits.



SUZANNE TAYLOR

COURSES

Culinary Arts I

6 dual credits with Ivy Tech

Culinary Arts II

6 dual credits pending for 2013-14

CERTIFICATION

ServSafe



“I like it when I made a good product and someone enjoys it,” Blake Thiery said. The sophomore lists cinnamon rolls as his favorite. He was preparing to make a roast.



“I see myself someday being a personal and private chef,” Franzy Pauley said. “I love cooking and this class helps you become a better independent worker.”



“My parents always had me in the kitchen, but this is my first time making this dish,” said Allie Willmann, who was making sure the noodles wouldn’t boil over.



“It’s really rewarding in the end,” Kara Fadely said. “I like seeing people and their expressions when they taste what I’ve prepared.”