

**STUDENTS CAN EARN  
Up to 6 Ivy Tech credits  
Servesafe certification  
CPR certification**

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- Karen Reed

Math is an important ingredient in the preparation of food says junior, three-sport athlete Tad Makowski. “I enjoy this class and learning how to make different foods.” Students who enroll in the Culinary Arts class at Bluffton High School may earn up to six credits toward Ivy Tech at no expense to them. Additional food certifications are also obtained after students successfully pass the state-wide exams. Students from neighboring Norwell and Southern Wells high schools also take this career class at Bluffton.



**HUMAN SERVICES: CULINARY ARTS  
AVAILABLE @ BLUFFTON HS**



## Credits for Cooking Culinary Arts course caters to public



“I’m finally learning how to cook and I’ve found out that this is something I’m pretty good at.”

**JENNA BARNES, JUNIOR  
CULINARY ARTS STUDENT**



“It’s good to give back to the community.”

**KAREN REED  
CULINARY ARTS INSTRUCTOR**

Okay, I’m coming over there with a hot pan,” warns Bluffton’s Culinary Arts teacher Karen Reed.

“We’ve got another hour, so we can get more stuff done so Mrs. Reed can sleep tonight.”

Young chefs scurry around the classroom, dressed in white chef coats and striped skull hats. Five of the students are from Bluffton; the others drive in from neighboring school Norwell to participate in this unique course offering where students can not only learn to cook, but can earn up to six credits from Ivy Tech at the same time.

Third-year Bluffton teacher, Ivy Tech adjunct instructor and former 17-year catering business owner Reed is quick to point out that students often continue on to Ivy Tech following graduation from Bluffton High School. Students also earn their Servesafe and CPR certificates at no expense to the students or their families.

“They’re almost a shoe-in to get a job in the food industry because you have to have certification in food safety. That’s the big ticket in this class,” Reed said.

With the state and national concerns over unemployment

numbers and a widespread concern about finding jobs, Bluffton’s Culinary Arts program offers insights, training and inroads to future employment for students of the county.



“It’s my job to get them ready for the workplace.

Where else are they going to get this information?”

Today’s assignment: to bake 30 dozen cookies for the hospitality room of the weekend’s band competition, attracting 2000 music students. The aspiring chefs’ job is to prepare and provide the food for 300 judges and other adults.

“This class gives us a chance to use our critical thinking skills,” junior Tad Makowski says. “You can always be prepared on paper to knock it out. But things like school delays change everything. You’ve got to improvise and be flexible.”

Down the counter to the right, junior Jenna Barnes and senior Staci Miller are working elbow-to-elbow cleaning up

their baking pans and utensils. They were concerned because their last batch of chocolate chip cookies smelled like they were burning.

Teacher Reed is quick to instruct.

“I think what was happening when you smelled that burning is that you weren’t cleaning off the cookie sheets before baking a second batch.”

In response, Staci grabs the roll of waxed paper off a metal shelf to line the just-washed cooking sheets. Then the two say they are going to “jump into more cookie dough.”

Karen Reed laughs.

“We don’t call them ‘mistakes,’ we call them ‘learning lessons.’”

Ovens start beeping. The last batch of cookies are done -- and just in time. Fifteen minutes remain in class. Students are returning ingredients to the cabinets, while senior Andrew Wells decides to use fall-colored sprinkles on the top of his Scotcheroo cookies.

Samantha McDonald, the varsity cheerleader, sounds excited.

“Look - we baked 30 dozen cookies - and we didn’t mess any of them up!”



**CTE Cooperative Serving Adams • Blackford • Huntington • Jay • Wells Counties**

1/24/2013

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