

Corbett Country Market

CORBETT
COUNTRY MARKET
U.S.D.A. CHOICE MEATS
BUTCHERING • SMOKING

← GAS
UNLEADED
469.9
DIESEL
495.10

Corbett
country market

SAVING
BOTTLE

TOP ENGINE
NO SMOKING
SEL UNLEADED





Hello!

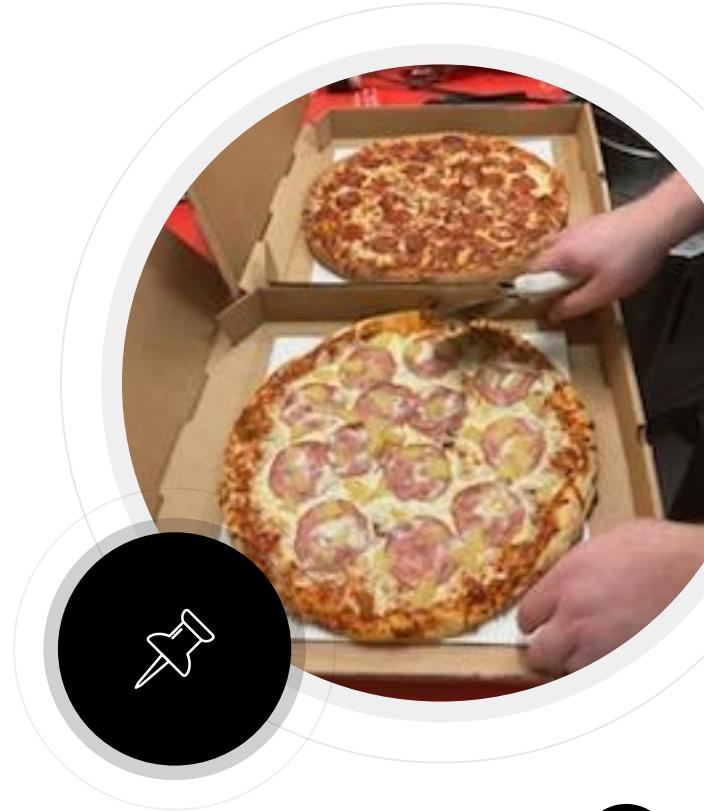
I am Dyson Oldright.

I am a senior at Corbett High School, and I have been working at the Corbett Country Market as a cook as part of the work-based learning program.

Communication

- At work, I develop this skill by helping customers and keeping coworkers informed on what we have cooking in the kitchen.

This skill will help me in my future goals by allowing me to understand and give clear instructions and information to others.



Problem Solving

- I develop this skill at work by occasionally having to do something with limited ingredients or tools, making my best judgment into an alternative for that thing.

This skill will help me with my future goals by improving my capability to fix things or find workarounds for them.




Culinary Arts

- At work, I spend most of my time preparing food and creating dishes, thereby developing my skills in cooking and culinary arts.

This skill will help me in my future goals by providing me the ability to cook quality meals for myself and others, also giving me the opportunity to continue working in the food service industry.



A circular frame captures a person's hands, clad in black nitrile gloves, as they carefully place strips of marinated beef onto a metal mesh rack. The rack is part of a multi-tiered dehydrator, with other racks above it already filled with similar beef strips. The person is wearing a vibrant red long-sleeved shirt. The scene is set in a kitchen or food processing area, with a white cabinet visible in the background. The lighting is focused on the work area, highlighting the texture of the meat and the metallic sheen of the rack.

Loading Beef Jerky