

# Culinary Arts

*"People who eat are always the best people"– Julia Child*



## Getting Certified!

Students across the North Slope Borough School District are getting their certifications to SAFELY handle food.

The most important aspect in the restaurant and foodservice industry is making sure all food is handled and cooked correctly so people do not get sick when eating.



### Standards Spotlight

Demonstrate proper food safety and sanitation procedures.



### Student Projects

Students in Mrs. Hawley's Arctic Home Economics class tackle their first attempt making cream puffs.



### Behind The Scenes

Harley Oleson is the CTE Culinary Arts Specialist for the Qatqinniagvik department. She has been cooking since she was 12 and was raised in Utqiagvik.

### ARCTIC HOME ECONOMICS

This month, students have been learning how to sew on buttons, zippers, and button holes, and sewing small individual projects.

### INTRODUCTION TO FOOD SERVICE

This month, students have been learning about different careers in the food service and restaurant industry and how to prepare for a job interview.

### THE FUNNIES

Q: What do you call blueberries playing the guitar?

A: A jam session!

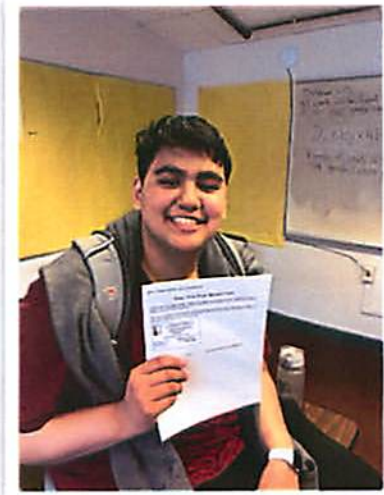


## Getting Certified!

Students across the North Slope Borough School District are getting their certifications to SAFELY handle food.

The most important aspect in the restaurant and foodservice industry is making sure all food is handled and cooked correctly so people do not get sick when they are eating. By law, all employees in food and beverage service establishments are required to have a certification on file with their place of employment stating they are certified to be handling food.

Living on the North Slope for many years, I have come to witness the people on the North Slope LOVE to eat. Many events throughout the year on the Slope have food available for purchase. However, is it safe to sell food to the public without a food handling certificate? The simple answer is no. There are numerous sanitation violations when food for purchase is handled without a food handling certification. However, that is starting to change. Across the North Slope, as of February 28, 2019, **50 high school students** have been certified with the



State of Alaska Food Worker Card, the state's safe food handling certification that is valid for 3 years.

In the upcoming years, I hope to see many more students getting their food handling certifications to provide a healthier community, one meal at a time.

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## RISING CHEF

This month's Rising Chef is Joyce Stotts from Kiita Learning Center in Utqiagvik. Joyce is always willing to learn new recipes and go outside her comfort zone. She is very inquisitive about the restaurant business. Joyce hopes to one day have her own ice cream and pastry business. Congratulations Joyce for being February's Rising Chef!

