

Career & Technical Education (CTE)

School Committee Presentation
September 7, 2022



Darla J. Hartung, Co-CTE Director
Michael Raposa, Co-CTE Director

Awards/Competitions



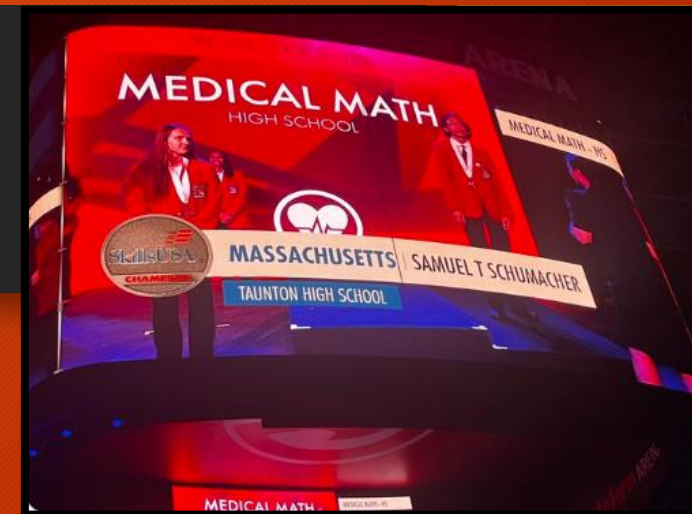
SkillsUSA State Awards

Gold (1st) Medical Math
Silver (2nd) Drafting/CAD
Silver (2nd) AudioRadio
Bronze (3rd) Programming
Bronze (3rd) Culinary
Bronze (3rd) Television

Second in the nation for Sam Schumacher for Taunton HS SkillsUSA Medical Math !!! @SkillsThs



2nd in the Nation!
SAMUEL SCHMAUCHER!!!





Meet ProStart

ProStart is one of the most effective industry-supported career technical education programs in the nation, empowering students to achieve long term, successful careers in the restaurant and foodservice sector.

ProStart
National Restaurant Association
Educational Foundation

Prostart's Reach

7th in the Nation

EDUCATION

Squid ink ravioli, saffron beurre blanc: How these Taunton culinary students became champs

Jon Haglof The Taunton Daily Gazette
Published 4:00 a.m. ET March 31, 2022

View Comments



Taunton High School culinary competition team wins state championship
Taunton High School Culinary Arts competition team wins Massachusetts state championship, qualifies for regional and national level contests

THSCulinaryTigerDen @THSCulTD · Jun 5
When your at Fenway... you must take a pic with Jim Rice!
#Feastwith45 @ProStart #Tauntonhs



Darla Hartung @darlahartung · Mar 30
@Taunton_Schools @tauntonhstigers Chef Howlett & Chef Collins recognize 1st place ProStart Culinary team (Torrin, Emily, Maliyah, Ethan & Nolan) tonight at school committee recognition! 🏆 These advisors & students are "EXTRA-EXTRA" going ABOVE & BEYOND! 🥰❤️ #HardWorkPrevails



Sarah Gibson @saragib84 · Jan 28
Senior students ServSafe manager certified! Congrats! @ProStart @tauntonhstigers @Gerrisale



Darla Hartung @darlahartung · Mar 30
@Taunton_Schools @tauntonhstigers THS's ProStart Management team recognized by advisor Sarah Gibson at school committee meeting this evening for earning 2nd place at competition held at Gillette Stadium last week! 🏆🥰❤️ #THSCTE #THSCulinary



Darla Hartung
1,248 retweets
Congratulations 🏆
Taunton Public Schools @Taunton_Schools · Mar 22
ProStart's excellence in... Taunton takes 1st place in state and becomes 1st place in management. Taunton also wins away with most creative... (the ravioli) and best advertisement awards! #AmazingTHSStudents #makingPSShine @THSCulinary @THSCTE @THSCTE @THSCTE @THSCTE





Raised over
\$12,000 for
Muscular Dystrophy
1st in the Nation



Nichole Fiske
Top 20

International Career Development Conference in Atlanta



Junior Achievement

1st Place Company
Program Competition



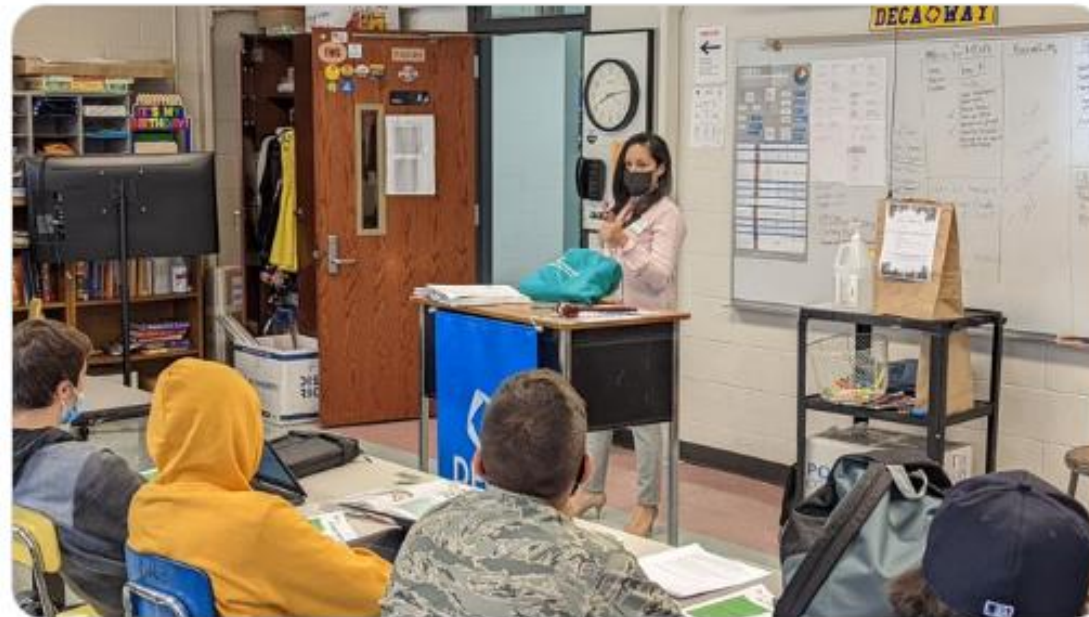
Taunton High School CTE Dept. @CTE_Taunton_HS · Nov 10, 2021

Edith Colon from JA - Junior Achievement presenting to Business CTE students at THS about the Company Program competition.

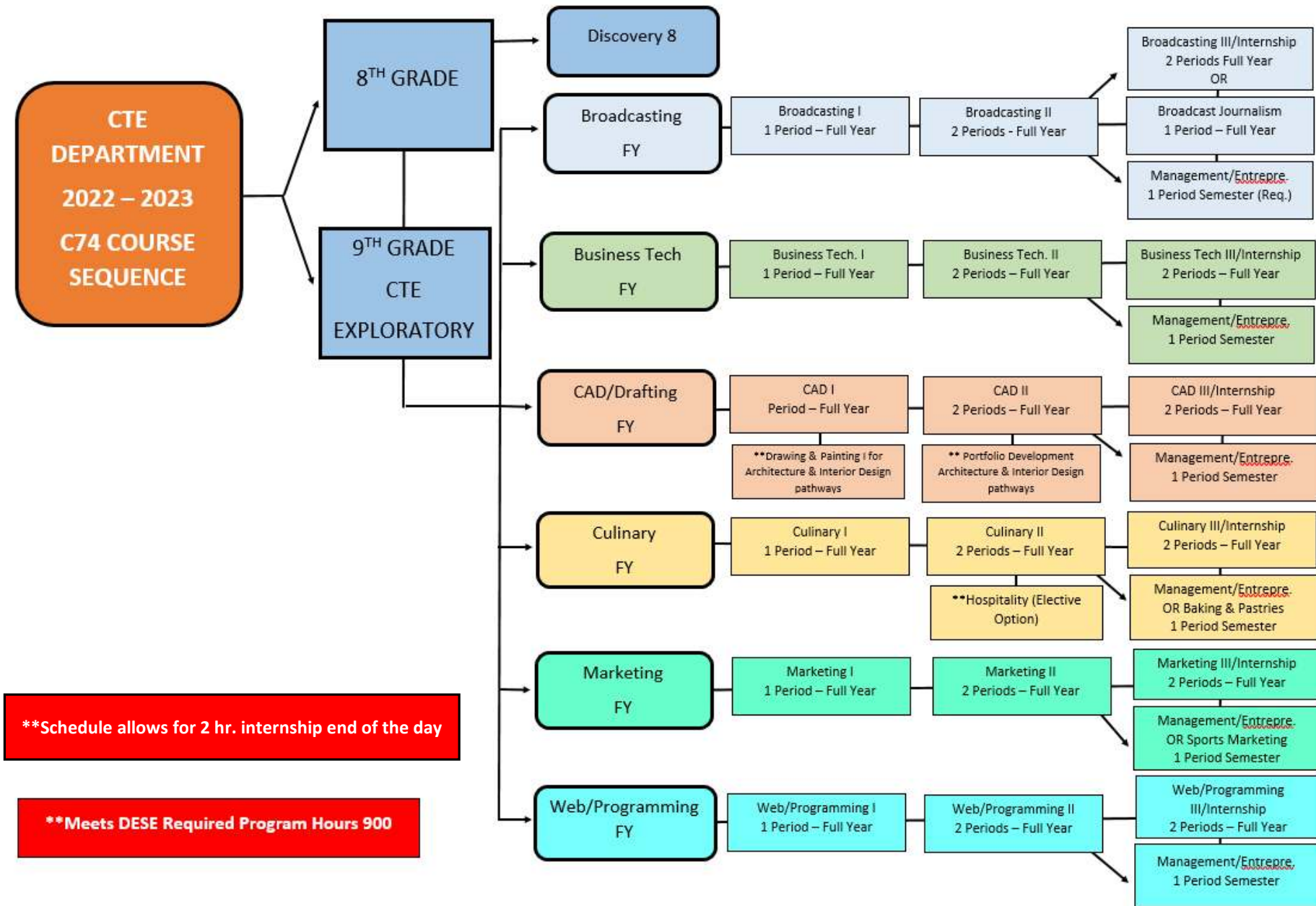
[@tauntonhstigers](#)

[@Taunton_Schools](#)

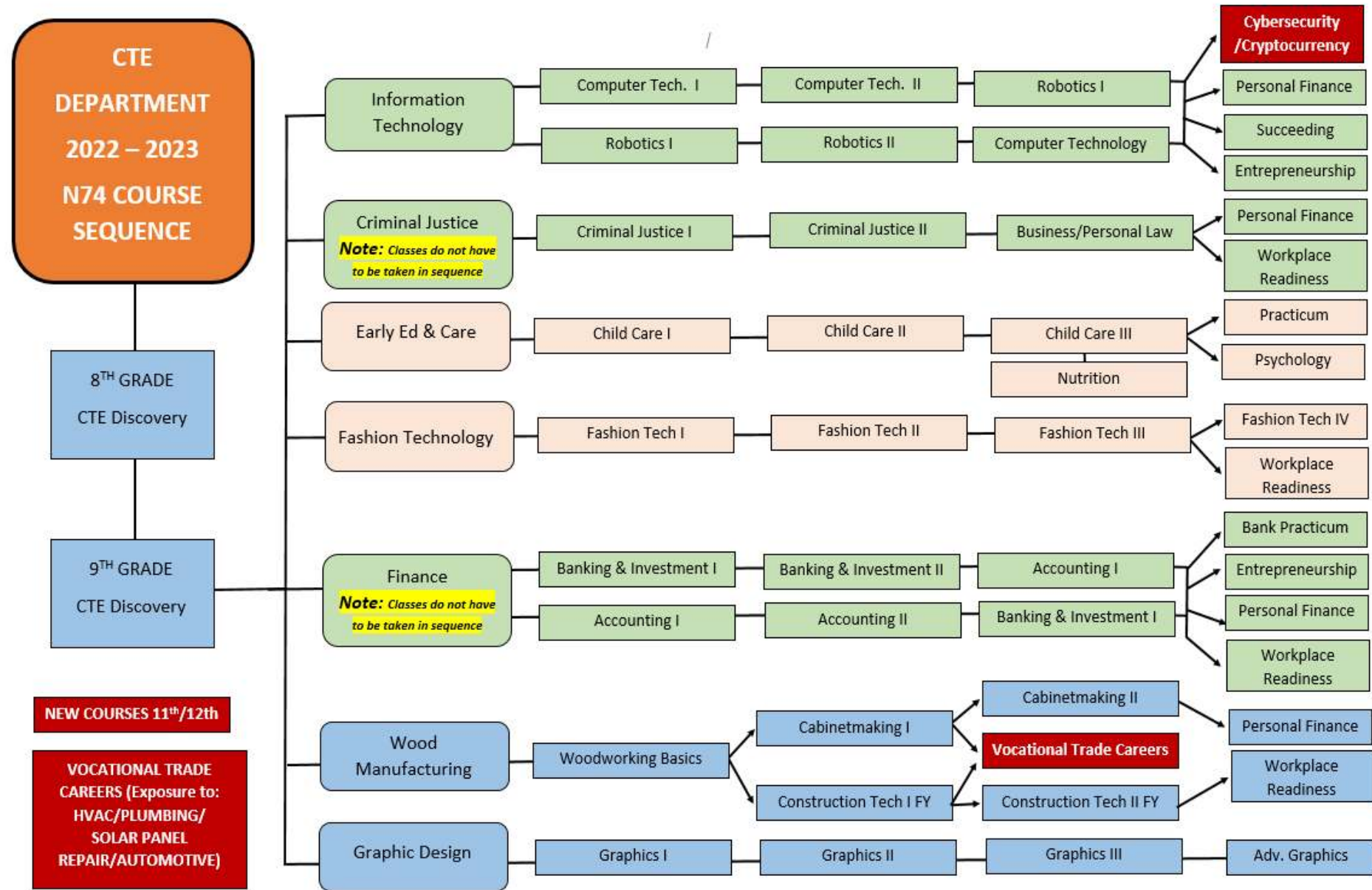
[#LoveTauntonHS](#)



New Schedule C74 Programs



N74 Programs



Projected Chapter 74 Enrollment

➔ Current 2022/2023 = 839

2021/2022 = 722

2020/2021 = 657

- Culinary (111/93)
- Drafting/CAD (55/65)
- Marketing (79/79)
- Radio/Television Broadcasting (94/81)
- Programming & Web Development (82/64)
- Business Technology (66/52)
- Exploratory (352/288)

➔ Chapter 74/Non-Chapter 74

- Chapter 74 = 839
- Non-Chapter 74 = 420

OVERALL STUDENT ENROLLMENT
CTE (1259/1109)

Industry Recognized Credentials

Business Technology (MOS) Microsoft Office Specialist

20 Students

Culinary – ServSafe Manager

7 Students

ServSafe Food Handler

80 Students

Early Education & Care

*30 students successfully completed the American Heart Association Heart Saver
CPR AED Program*

22 students left our program with their EEC Teaching Qualification last year

C74 Program (Exploratory) – (OSHA 10 Cards)

153 students earned OSHA 10 cards

(353 CTE students hold an OSHA 10 Card)

New Innovation Pathways Designation

(Information Technology & Health Care)



- ❑ Part of MA High Quality College and Career Pathways Initiative
- ❑ Career options in fields of student choice
- ❑ Coursework and hands-on experience in a high demand industry
- ❑ Partnerships with business and community organization
- ❑ Supports and skills to persist in program and be professionally successful

Partners:
General Dynamics
HUB TECH
TMLP

Information Technology Course Pathway for Students Began September, 2020



- Prepares students for OSHA General Industry safety card (high school)
- Prepares students for the CompTIA A+ certification exams 220-1001 and 220-1002 (high school), Network+, MOS, Adobe Suite

Academic Course Sequence

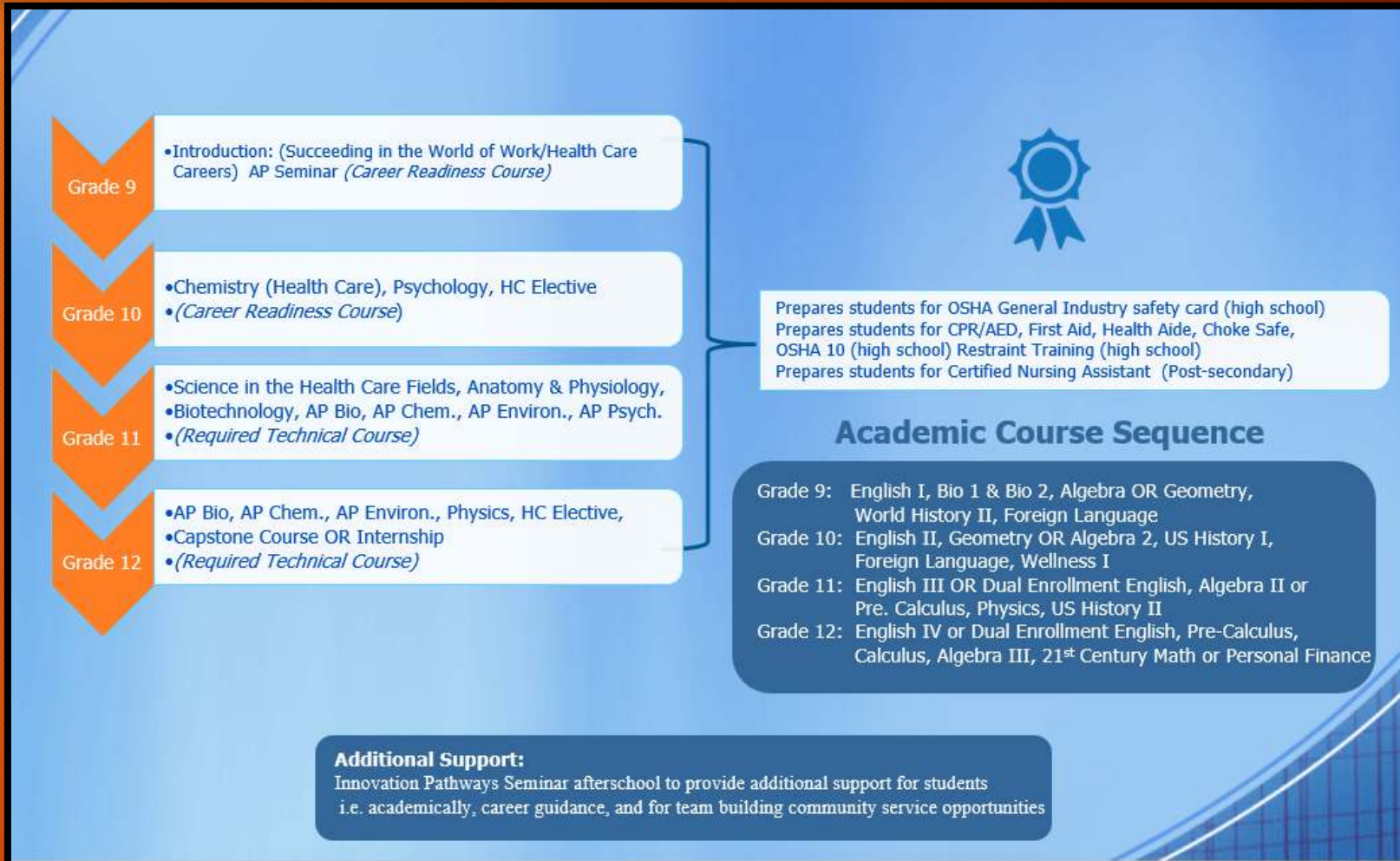
- Grade 9: English I, Bio 1 & Bio 2, Algebra OR Geometry, World History II, Foreign Language
- Grade 10: English II, Chem., OR Ecology, Geometry OR Algebra 2, US History I, Foreign Language, Wellness I
- Grade 11: English III OR Dual Enrollment English, Algebra II or Pre. Calculus, Chem., OR Physics, US History II
- Grade 12: English IV or Dual Enrollment English, AP Calculus, Pre-Calculus, Calculus, 21st Century Math or Personal Finance Math, Wellness II

Additional Support:

Innovation Pathways Seminar afterschool to provide additional support for students
i.e. academically, career guidance, and for team building community service opportunities

Partners:
Manet
Morton Hospital

Health Care Course Pathway for Students Began in September, 2020



Benefits of Enrolling in a Pathway



Pathway students have an opportunity to take courses together with a group of students who share common interests.

Pathway students are able to connect with people already employed in their field of interest.

Pathway students participate in an internship program, and each Pathway provides numerous field trip opportunities and hosts guest speaker presentations regularly. These activities all support academic learning while giving students real-world opportunities to explore potential careers.

Pathway students have a structured opportunity to focus on college and/or career planning.

All students enrolled in a Pathway complete a college application, learn about financial planning for college or career training, and develop a detailed, personalized, post-secondary plan of action.

New Grant – Early College Designation

Early College programs are intentionally designed to empower students traditionally underrepresented in higher education.

MA Early College Designated Programs work to blend elements of high school and college to provide students with the opportunity to experience and complete college level academic coursework on a clearly articulated pathway and simultaneously gain exposure to a variety of career opportunities.

Early college programs also reduce the time and expense of earning a college credential while increasing the likelihood of completion.

To more equitably serve our diverse student population, THS and BCC propose three Early College Pathways:

Business Administration (Supply Chain Management)

Early Education & Care

Life Sciences (Biotechnology & Forensic DNA)

Paid Internships Through MassHire



- Twenty-one (21) Child Care 3 students completed a paid internship program through the High School Senior Internship in Education Program (HSSIEP).
- We have partnered with Triumph Inc. Head Start to create a paid internship program (8 students participated) that ran throughout the summer and will continue into the school year.
- This partnership will continue to benefit students as a path to employment as well as assistance covering future education costs through their professional development grants.



Silver City Culinary School

Career Technical Initiative Grant



The Governor's Executive Office of Labor and Workforce Development has awarded Taunton High School a Career Technical Initiative grant.

Taunton High School will receive \$213,423.50 as part of the grant to provide training and placement to prepare underemployed individuals for Culinary Arts positions. Grant employer partners include Bracks Grille and Tap, Fireside Grille and Stoneforge Tavern.

Adult students interested in pursuing a Culinary Arts career path must be willing to enroll and commit to 200-300 hours of training at THS and be willing to obtain training to qualify them for industry-recognized credentials essential to work in the culinary field. There will be 200+ hours of training during Fall 2022, Spring 2023, and/or Summer 2023. Each session is expected to allow for ten students to attend.



Areas of Focus

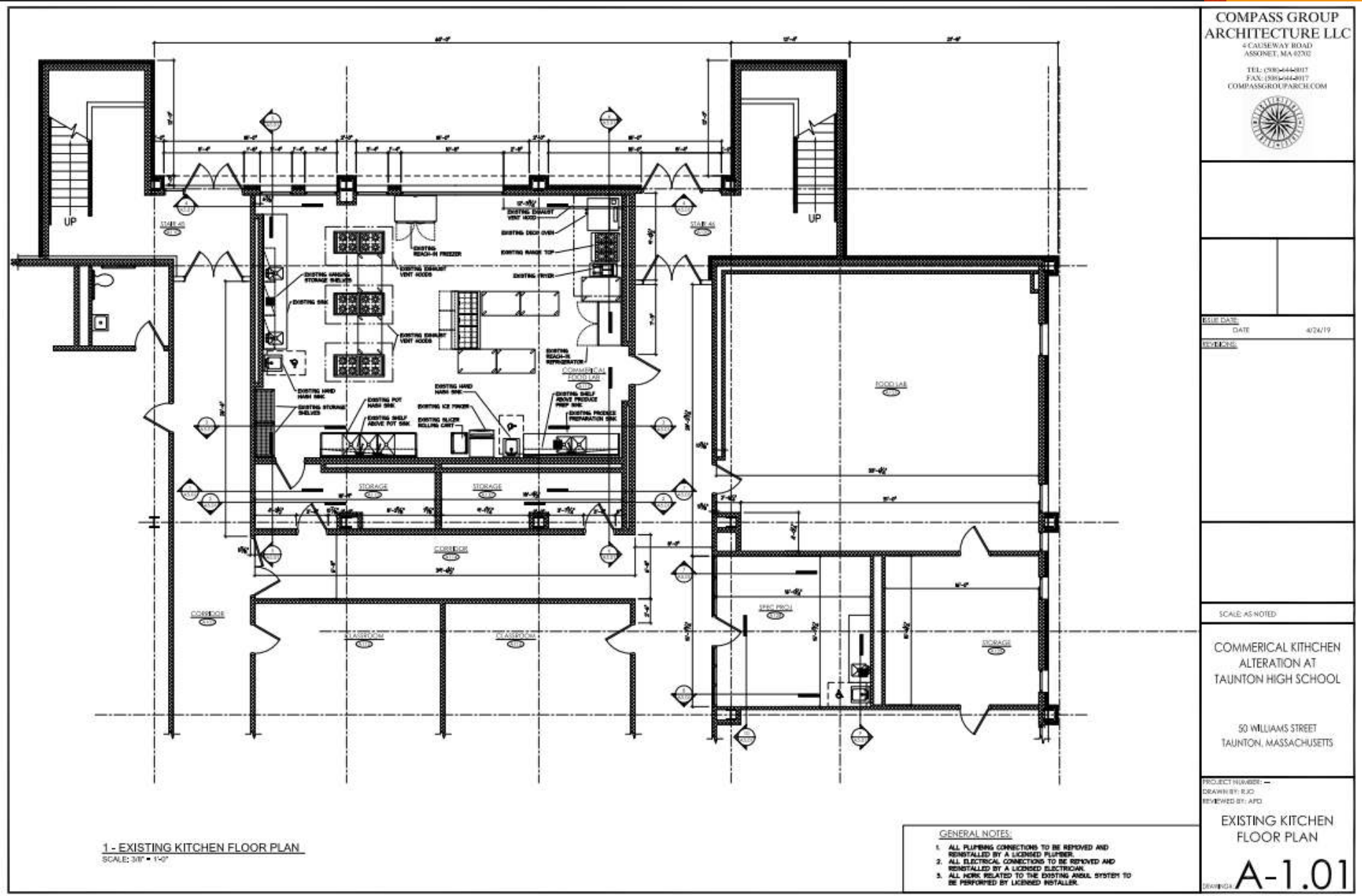
Phase I

Strategic Objective #1 – Curriculum, Instruction, Assessment & Planning

-Expansion/Renovation to the commercial kitchen

-New C74 Program Application – Construction Laborers Helper

Phase I



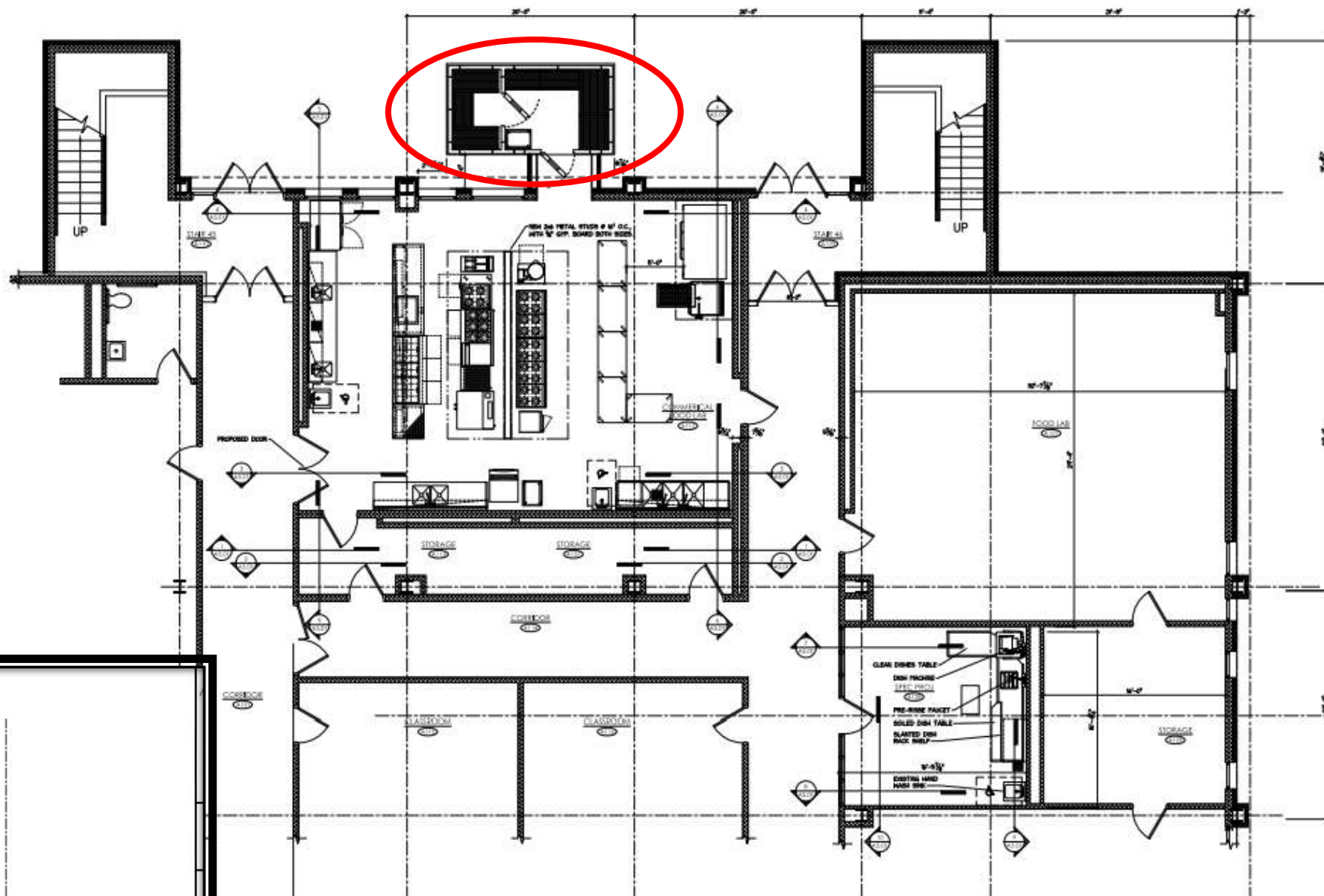


REVIEWS

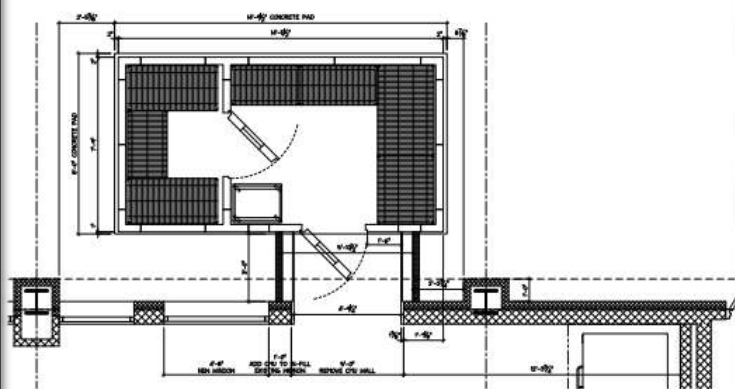
02019

REVIEWS

A-1.02



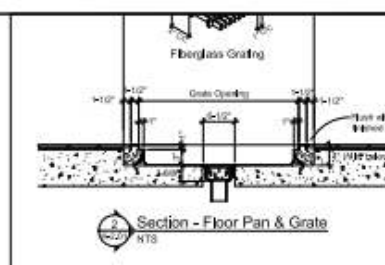
1 - PROPOSED KITCHEN FLOOR PLAN
SCALE: 1/4" = 1'-0"



2 - PROPOSED FREEZER/COOLER PLAN
SCALE: 1/2" = 1'-0"

GENERAL NOTES:

1. ALL PLUMBING CONNECTIONS TO BE REMOVED AND REINSTALLED BY A LICENSED PLUMBER.
2. ALL ELECTRICAL CONNECTIONS TO BE REMOVED AND REINSTALLED BY A LICENSED ELECTRICIAN.
3. ALL WORK RELATED TO THE EXISTING ANNUAL SYSTEM TO BE PERFORMED BY LICENSED INSTALLER.



DATE: 4/24/19
DATE: 4/24/19

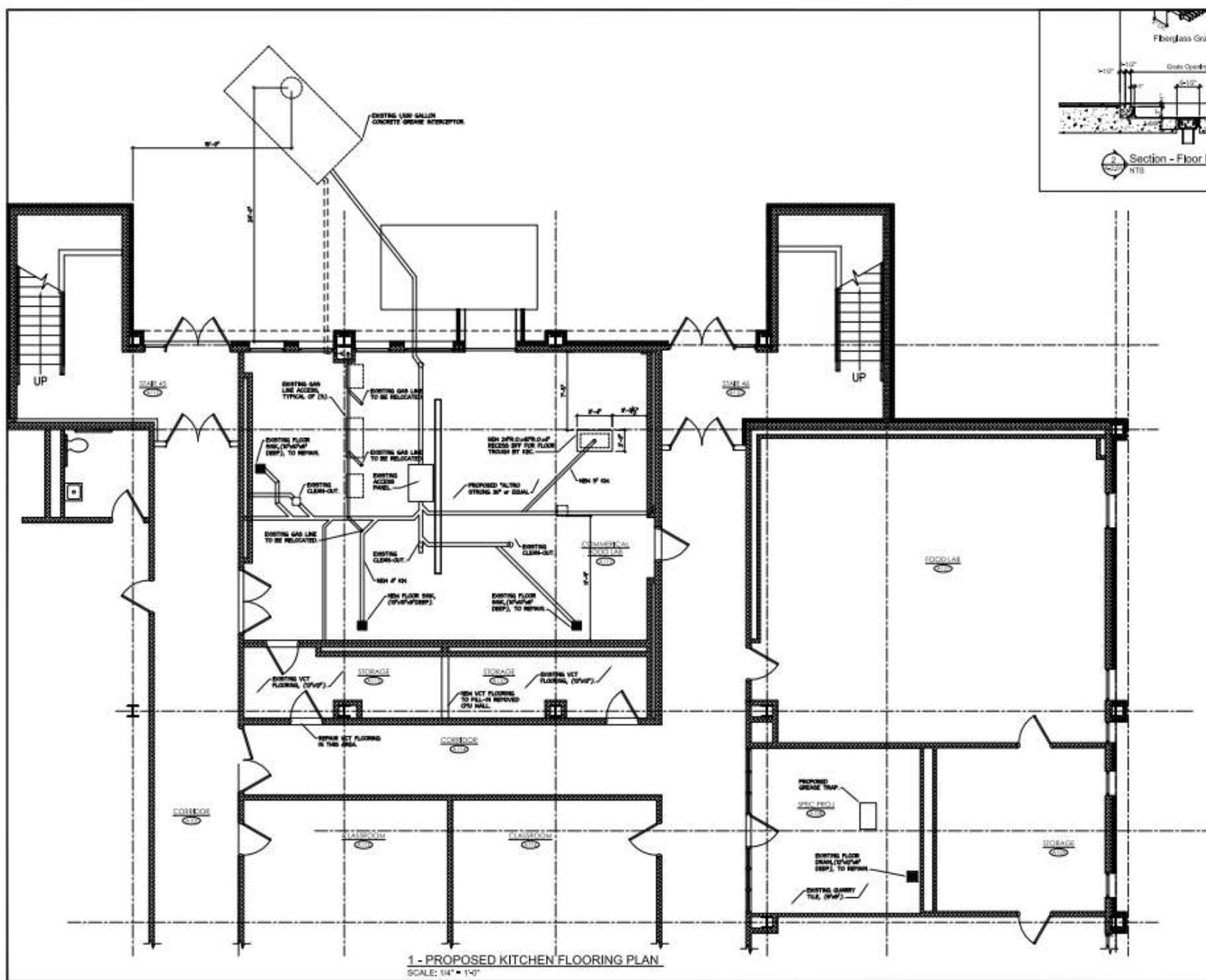
REVISIONS:

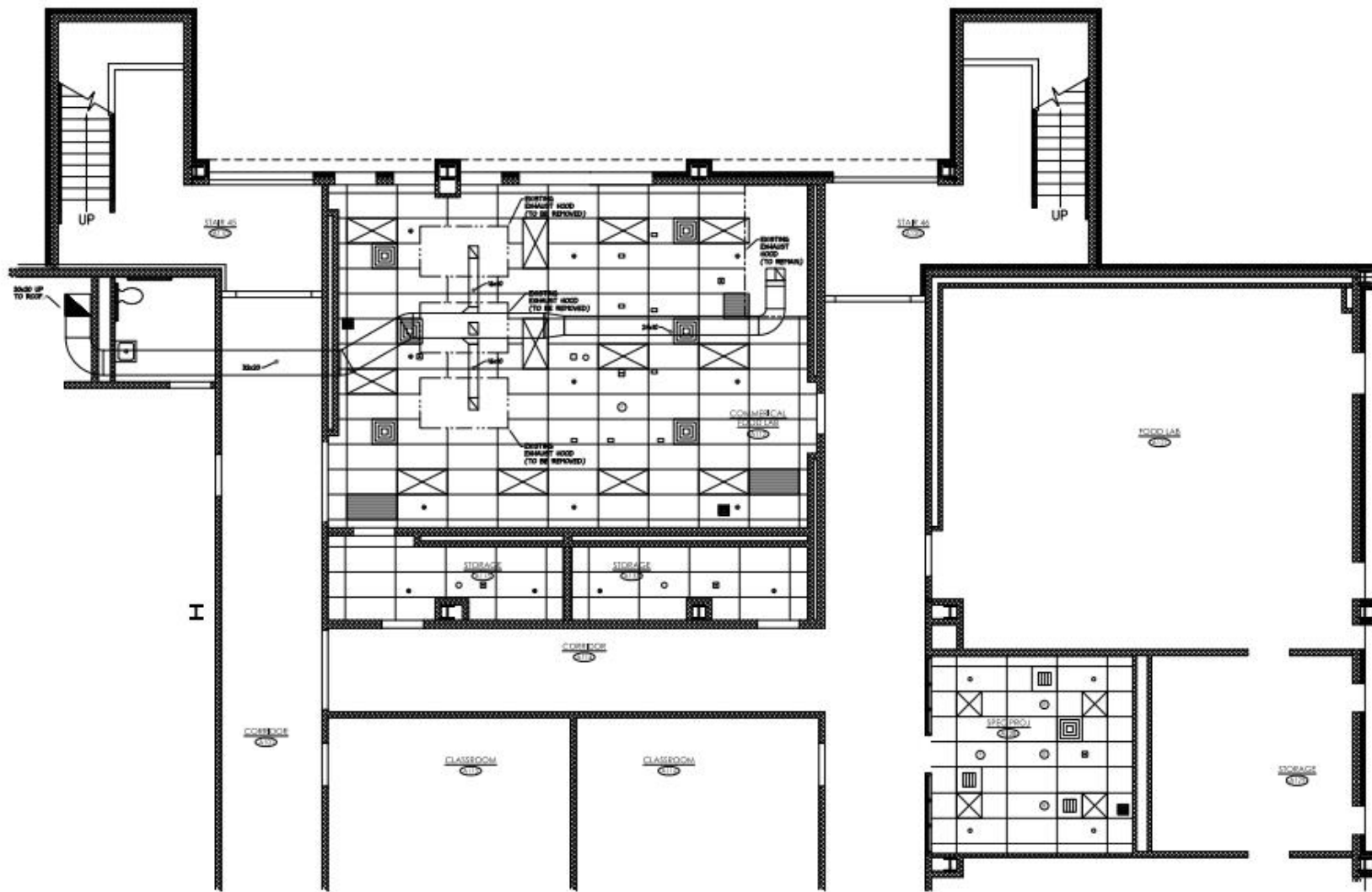
SCALE: AS NOTED

PROJECT NUMBER: —
DRAWN BY: RJC
REVIEWED BY: APD

PROPOSED KITCHEN
FLOOR PLAN
(FLOORING)
A-1.04

DRAWING:





1 - EXISTING KITCHEN REFLECTED CEILING PLAN
SCALE: 3/8" = 1'-0"

COMPASS GROUP
ARCHITECTURE LLC
4 CAUSEWAY ROAD
ASSONET, MA 01702
TEL: (978) 644-2017
FAX: (978) 644-2017
COMPASSGROUPARCH.COM



DATE: 4/24/19

PROJECT NO.

SCALE: AS NOTED

PROJECT NUMBER: —
DRAWN BY: RJG
REVIEWED BY: APD

EXISTING KITCHEN
REFLECTED CEILING
PLAN

A-2.01



1 - EXISTING KITCHEN REFLECTED CEILING PLAN
SCALE: 3/8" = 1'-0"

COMPASS GROUP
ARCHITECTURE LLC
4 CAUSEWAY ROAD
ASSONET, MA 02702
TEL: (508) 644-8017
FAX: (508) 644-8017
COMPASSGROUPARCH.COM



DATE: 4/24/19

STUDIOS

SCALE: AS NOTED

PROJECT NUMBER: —
DRAWN BY: RJO
REVIEWED BY: APO

PROPOSED KITCHEN
REFLECTED CEILING
PLAN

DRAWING: A-2.02

Areas of Focus

Phase II

Strategic Objective #4 – Family Engagement & Community Partnerships

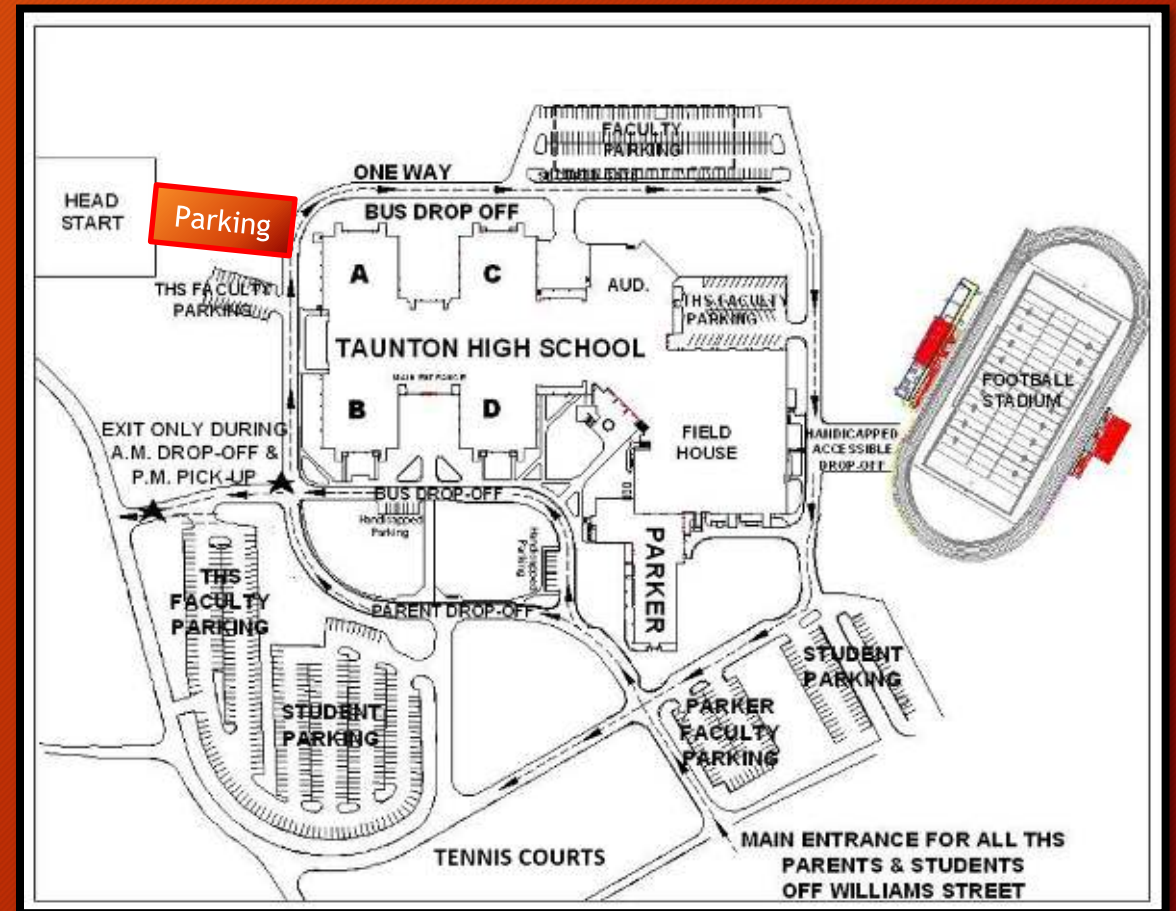
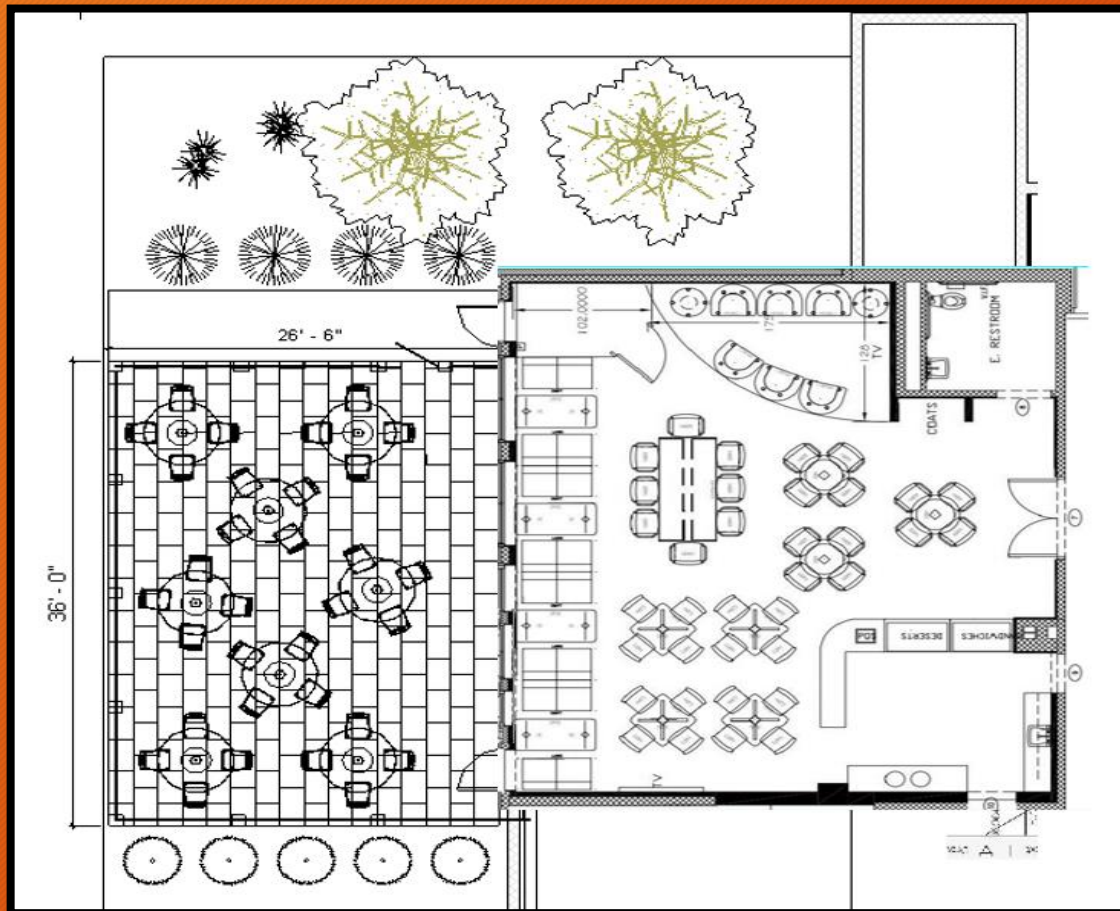
- Incorporate outdoor seating area adjacent to Tiger Café*
- Food Truck*



Outdoor Patio



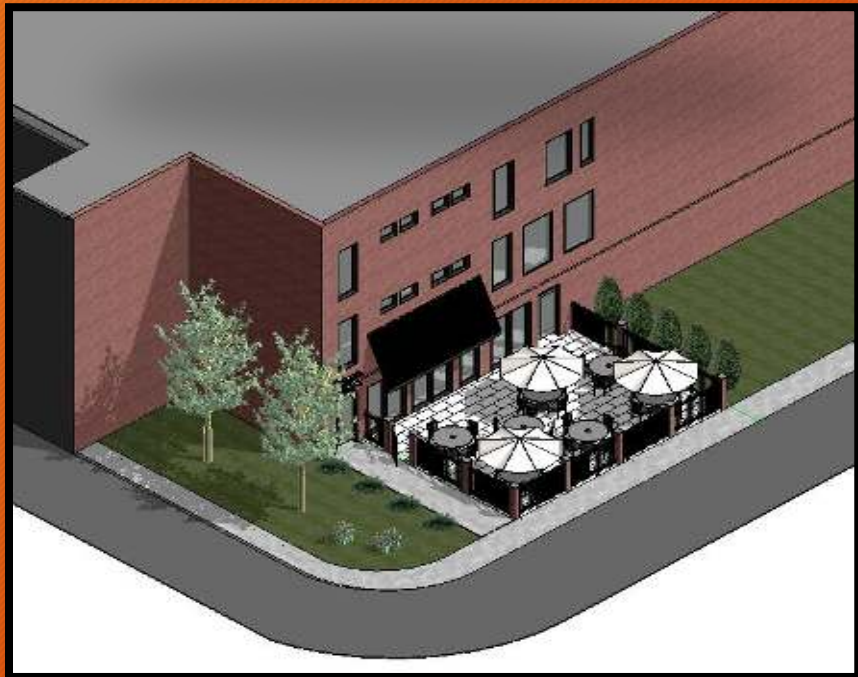
Phase II - Outdoor Patio/Expansion of Parking Lot





Option 1

- Awning
- Black Rod Iron Fence w/ brick columns
- Pear Trees
- Arborvitaes
- Decorative Grass/Shrubs
- Expand Parking Lot







Option II

- **Without Awning
- Black Rod Iron Fence w/ brick columns
- Pear Trees
- Arborvitaes
- Decorative Grass/Shrubs
- Expand Parking Lot







Option 2

- Stone Walls
- Pear Trees
- Arborvitae
- Decorative Grass/Shrubs
- Expand Parking Lot







Option 3 - Without Awning, Fence, or Stone Wall

- Natural Grading
- Pear Trees
- Arborvitae
- Decorative Grass/Shrubs
- Expand Parking Lot



SPECIAL THANK YOU FOR YOUR CONTINUED SUPPORT OF CTE!!

Mr. John Cabral, Superintendent of Schools

Mr. Christopher Baratta, Assistant Superintendent for Curriculum & Instruction

Mrs. Brenda Moynihan, Assistant Superintendent for Finance & Operations

School Committee Members

Mr. Scott Holcomb, Principal

Kristen Keenan, Assistant Principal

Linda Cooperstein, CTE Secretary

Chapter 74 Advisory Board Members

Chapter 74 Program Facilitators:

Broadcasting, Steve Jacques

Business Technology, Thomas Charpentier

Culinary, Sarah Gibson/Leigh Howlett

Drafting/CAD, Darla Hartung

Early Education & Care, Dolores Fortunato

Design & Visual Communication, Cheryl Kimber

Marketing, Jesse MacPhail

Web & Programming, Adilson Galvao