



Promising Practice Capture Sheet

School: DeKalb County High School

X Rural Suburban Urban

District: DeKalb County

■ Region: Upper Cumberland

Practice: Cafeteria Recipe Modification Project

Point of Contact: Linda Parris Culinary Arts Teacher lindaparris@dekalbschools.net

Name

Title

Email / Phone

Connection to Strategic Plan:

Goals:	Top Half of States on NAEP – 4th and 8th Grade Math and ELA	State Average of 21 Composite ACT	55% of the class of 2020 obtains postsecondary credential		
How best practice addresses:			Culinary Arts students are taught standards to practice in the lab setting. Students have the opportunity to take servsafe certification and earn credit for culinary arts courses with Sullivan University.		
Priority Areas:	Early Foundations	Empower Districts	Support Educators	High School Bridge to Postsecondary	All Means All
How best practice applies:				Exposing students to a variety of opportunities in the hospitality industry helps them experience which area they enjoy the most. Students earn the servsafe industry certification and earn postsecondary credit through Sullivan University.	



Communications:

Students are able to use google classroom and docs for communication between group members and instructor. In addition, group files are able to be shared with school nutrition supervisor. The files can be stored on the Google Drive to ensure access by all members from anywhere the internet can be accessed.

Stakeholder Management:

Students in each group have a personal stake in the success of their project. This can also be turned into a class competition. It is encouraging to the student to succeed in the project as an individual and as a group this way their menu item will make it to their lunchroom to share with their friends and the school. This also helps enable the cafeteria staff to serve student desires on the school lunch menu.

Metrics & Measurements:

Baseline Data	Progress to Date	Goals
Students made errors in food preparations and calculations for nutritional content which was causing students to miss content covered in the rest of the class and the industry certification.	Through this project, students worked in groups to make corrections in nutritional calculations and perfect recipes; understanding the connection of the information learned to real world application.	Students will see changes in school menus to reflect some of their recipes. Increase in number of students earning servsafe certification. Increase in number of students successfully earning postsecondary credit.

Resources:

- Project Rubric for scoring
- Project Guidelines for Recipe Modification Project
- Standardized format for nutritional facts and website to help with nutritional calculations