

JOINT OPERATING COMMITTEE

DIRECTOR'S REPORT

FEBRUARY 5, 2020

ITEM 1: Recommend additional substitute for the 2019-2020 school year:

Name: Teresa Martin
Program: Health Care Sciences/Nurse
Rate: \$100/day

ITEM 2: Recommend approval of additional out-of-districts students for 2019-2020:

<u>Name</u>	<u>District/School</u>	<u>Program</u>	<u>Grade</u>
Jaron Patterson	LM/Harrinton	Culinary Arts	12
Ryan Laverty	Springford Area/Springford	Landscape	11

ITEM 3: Recommend approval of the following educational activity: (Attachment #1)

Program: HOSA (Health Occupations Students of America)
Event: Pennsylvania State HOSA State Conference and Skill Olympics
Location: Radisson Hotel – King of Prussia, PA
Dates: April 1 – 3, 2020
No. of Students: 42
Chaperones: Connie Price, Allison Latzo and TBD
Estimated Cost: \$16,361.00
Transportation/Cost: School Bus/\$310.00

The administration recommends that select students from our HOSA Chapter attend the HOSA State Conference and Skill Olympics. This annual activity is funded by a fifty-dollar fee paid by each student, plus additional fundraising and budget funds.

ITEM 4: Recommend employment of the following individual:

Name: Colleen Kriebel
Status/Position: Long-term Substitute Baking Instructor
Effective Date: January 27, 2020
Salary Step: Step A-7/\$56,880.00
Benefits: As provided in the current Teachers Contract

ITEM 5: Recommend first reading of revised Policy #008, Organization Chart. (Attachment #2)

ITEM 6: Recommend approval of the following educational field trip:

(Att. 3)	Program:	Cosmetology
	Destination:	Jacob Javits Convention Center New York City
	Purpose:	New York Hair Show
	Date:	Tuesday, March 10, 2020
	Time:	7:30 a.m. to 5:00 p.m.
	No. of Students:	45
	Chaperones:	Mary Boccella, Alissa Messina, Erika Di Ienno and other volunteer adults
	Transportation/Cost:	Charter Bus - \$1,499 .00 (\$749.50) General Fund and the balance paid from Cosmetology production funds)

The instructors listed above are seeking JOC approval for an off-site educational experience. The Field Trip Request Form is attached for review. Students pay for the cost of admission. The administration supports this request.

ITEM 7: Recommend continuation of the Carl D. Perkins plan for 2019-2020. The Plan generates \$282,996.00.

The administration recommends approval for the 2019-2020 Carl D. Perkins Career and Technical Education Grant. This grant is the source of federal funding for career and technical education. The committee that plans the use of the Perkins funding for Central Montco Technical High School is comprised of administrators, guidance counselors and other support personnel from our participating school districts. The committee also has several community members. The 2019-2020 Central Montco Technical High School Perkins Grant was just recently given final approval by the state.

ITEM 8: Recommend attendance of Nicholas Hughes at the C-Tech Certified Instructor Training in Sparta, NJ on June 11 and 12, 2020 at a cost not to exceed \$1199.12. (Attachment #4)

ITEM 9: Recommend acceptance of the resignation of Marcus Branch, Instructional Assistant, effective January 30, 2020. (Attachment #5)

INFORMATION

The student-operated Restaurant is open for lunch on February 5 and 6. Please call as there are limited reservations.

SkillsUSA District 2 medal winners:

Gold Medalists: (First Place)

Esthetics: Yareli Sigala (Cos)- PW

Leslye Trujilio (Model – Cos) - PW

Extemporaneous Speaking: Tatyana Smith (HCS) - NAHS

Action Skills: Dylan Stimmler (Culinary & Baking) - PW

Crime Scene Investigation: (Public Safety) Rebecca Palmer - UM
Rachel Roomberg - UM
Matthew Pokorny - PW

Silver Medalists: (Second Place)

Nail Care: Jessica Lopez (Cos) NAHS

Haley Muldoon (Model - Cos) Lansdale Catholic - HS

Prepared Speaking: Marissa Yannatelli (Culinary & Baking) - UMHS

Medical Math: Judy Evans (HCS) - PW

Early Childhood Education: Alleya Flowers (ECE) - PW

Team Works: (Building Trades) Jamil Carter - NAHS
Ryan Shepherdson - NAHS
Anthony Menginie - PW
Omar Sanchez-Andrade - NAHS

Bronze Medalist: (Third Place)

Internetworking: Narek Boghosian (Networking) - NAHS

INFORMATION

We are proud of our CMTHS/PWHS graduate, Colleen Kriebel. Below is the link to an article on her Business of the Year Award.

https://www.thereporteronline.com/business/let-them-eat-cake-baker-honored-with-business-of-year/article_98491b48-315c-11ea-933d-43582f1f6df8.html

On January 7th we held our first Diversity Fair in collaboration with West Chester University. Below is the link which highlights the events of the day.

https://www.timesherald.com/news/west-chester-university-students-bring-diversity-forum-to-central-montco/article_5064190c-174c-5e6a-99cb-21404537a4e9.html

We are happy to report that our maintenance mechanic who was injured is at home and on the mend.

After five days of training at the School Resource Officer Basic Training Course, which is mandated by the state of Pennsylvania, Michael Bivins received a Certificate from the National Association of School Resource Officers.

On January 23rd we held a Trauma Informed Team Seminar run by the University of Pennsylvania Consortium on Mental Health. Representatives from throughout the region were in attendance including our cohort team from Upper Merion, Norristown, Colonial and CMTHS.

A Perkins Stakeholders meeting was held on January 16th to make recommendations for the 2020-2021 Perkins V Grant.

SETH SCHRAM
ADMINISTRATIVE DIRECTOR



FIELD TRIP REQUEST FORM

Return completed form to the Director's Office. All Field Trips require J.O.C. approval. Request form must be submitted four (4) weeks prior to the event.

Today's Date: 1/30/20 Date of Trip: April 1, 2, & 3 Instructor making request: Allison Latzo

Destination: Radisson Hotel Valley Forge Convention Center

Destination address: 1160 1st Avenue King of Prussia, PA 19406

Destination Telephone # and Contact Person: Walt Slauch (610) 337-2000

Names of Chaperones: Allison Latzo Substitute Needed? [X] Yes [] No No. students participating: 42

Connie Price Session: [] A.M. [] P.M. [X] Both

TBD [] Yes [] No

Leave 4/1/20 8AM Return 4/3/20 2PM

Transportation: [] School Van [X] School Bus [] Chartered Bus [] Airline

Describe how students are selected for participation:

Interested students take online pre-tests in a healthcare area of student interest and score >50% to participate in the State Conference or are appointed as delegates by instruction based on attendance, grades, & participation.

Please Provide a detailed description of the trip including its purpose, relevance to your curriculum and the expected outcomes for the students.

HOSA's curriculum is a part of the Program of Study for both the Allied Health & Health Care Sciences. The organization is a source of scholarships, educational resources and events, leadership training, humanitarian activities, and job readiness skills. Students who win at the Pennsylvania State Leadership Conference have the opportunity to compete at the HOSA International Leadership Conference in Houston, Texas this June.

Source of Funding:

Budgeted General Funds \$ 9,261.00

student cont.

Youth Club Fund Raising \$ 5,000.00

Grant \$

Individual Class Account \$ 2,100.00

Instructor's Signature

Supervisor's Signature

Director's Signature

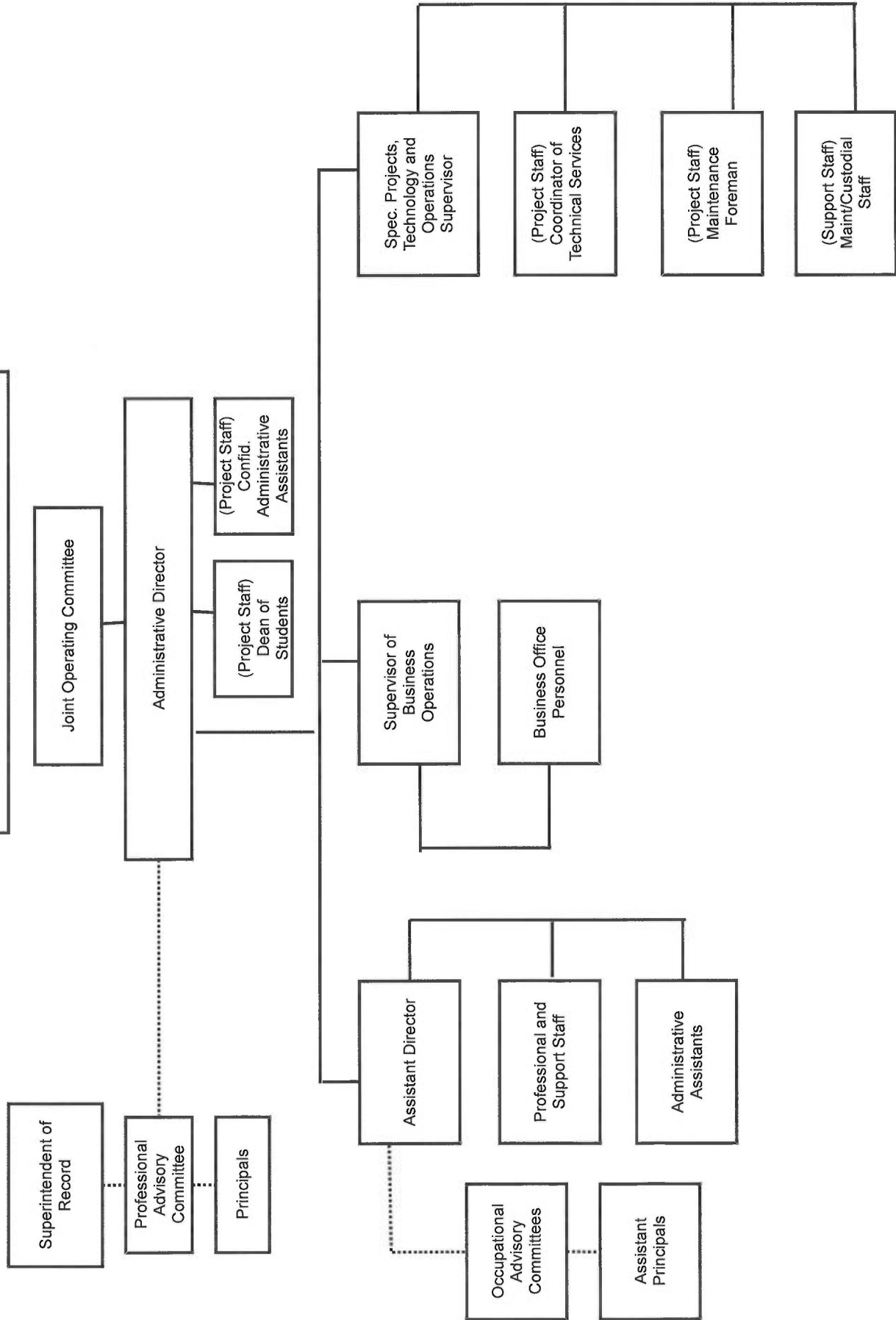
J.O.C. Approval Date

Permission Slips Given to Instructor: Date: Date Returned:

Bus: Metz Date Ordered:

Contact Person: Wilson Cost:

CENTRAL MONTCO TECHNICAL HIGH SCHOOL ORGANIZATION CHART



**FIELD TRIP REQUEST FORM**

Return completed form to the Director's Office. **All Field Trips require J.O.C. approval.**
Request form must be submitted four (4) weeks prior to the event.

Today's Date: 1-27-2020 Date of Trip: 3-10-2020 Instructor making request: Mary Boccella

Destination: The Beauty Experience 2020

Destination address: Jacob Javitz Centrt, 757 Third Avenue, New York, New York 10017

Destination Telephone # and Contact Person: Natasha Bhalla 212-895-8254

Names of Chaperones:	Substitute Needed?	No. students participating:	<u>45</u>
<u>Mary Boccella</u>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Session:	<input type="checkbox"/> A.M. <input type="checkbox"/> P.M. <input checked="" type="checkbox"/> Both
<u>Erika Dilenno</u>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Leave	<u>7:30</u> Return <u>5:00</u>
<u>Alissa Messina</u>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		

Transportation: School Van School Bus Chartered Bus Airline

Describe how students are selected for participation:

Students that have no suspensions or very excessive absences.

Please Provide a detailed description of the trip including its purpose, relevance to your curriculum and the expected outcomes for the students.

Students have the opportunity to attend classes on new techniques and products used in our industry. They will also be able to watch many demonstrations of new tools and products.

Source of Funding:

Budgeted General Funds \$ 749.50

Youth Club Fund Raising \$

Grant \$

Individual Class Account \$ 749.50

Mary K. Boccella
Instructor's
Signature

[Signature]
Supervisor's Signature

Director's Signature

J.O.C. Approval Date

Permission Slips Given to Instructor: Date: Date Returned:

Bus: Date Ordered:



Professional Improvement Conference/Workshop Request Form

Name of Conference/Workshop

Place and Date of Conference/Workshop

Program/
Purpose:

Attendees:

Cost not to exceed:

Registration:

Lodging:

Transportation:

Meals:

Other (Describe):

Total:

Source of Funding: Budgeted General Funds: \$

Grant: Amount: \$

Submitted by:

Supervisor's Approval:

Director's Approval:

January 30th, 2020

Hello Seth,

I'm writing in response to the meeting held on January 29th; I've been giving the decision presented by you much thought since this afternoon. It's not an easy choice to make as I originally took the job because of the agreement in place for me to pursue and build my freelance career in balance with my position at CMTHS, using sick and personal days as needed, unpaid days off if needed and communicated, and to inform Steve Bross, and eventually Fred McCarthy, to keep from disrupting continuity in the classroom. I also understand the dilemmas we face since progressively changing the agreement due to conflicts in miscommunication, scheduling and an increased demand for my consistent presence since starting the new Video, Sound & Music program and splitting my position of Teaching Aide between the two programs, the other being Visual Communications.

It's very unfortunate that my art career and career in education have grown to become conflicts for one another, but I must remember not only why I took the job at CMTHS, but why I attended CMTHS as a student and it's to be an artist. I love everything about what I get to do for the students at CMTHS, from scholarship opportunities to giving them the clothes off my back, to informing them first hand of the industry standards and experiences of today. I couldn't be more grateful for such an opportunity to give back nor more disheartened to have to choose between the two rather than have them coexist.

I am writing to inform you that I will be resigning from my position at Central Montco Technical High School effective immediately. However, I do understand the unfortunate circumstance that Fred McCarthy faces with the demand of his class and his family circumstance and definitely do not want to inconvenience him or the class and offer to substitute when needed beginning Monday February 3rd.

I genuinely am thankful to have returned to the very place that gave me so much guidance and creative support in my youth. I'm even more thankful to be able to give back in my time there and would love to continue to; I mentioned internship, co-op, workshop, guest lecture series, workshops, studio visits, you name it. I in no way bow out in vain, it's truly an unfortunate circumstance but I feel this is what I must do in the situation I face.

Thank you,

A handwritten signature in black ink, appearing to be 'M. Branch', written in a cursive style.

Marcus Branch

COLLEEN D. YAEGER-KRIEBEL

OVERVIEW

Bakery owner since April of 2011 where I create custom cakes as well as various other desserts and delicacies. I also provide private cake decorating classes for interested customers. My unique position allows me to frequently employ my skills of working with people while being an Executive Pastry Chef, which has made me very confident in both areas. I am a motivated self-starter and an extremely passionate instructor of Baking and Culinary Arts. In addition to my culinary skills, I am well versed in the technologies used to operate my business such as the Microsoft Office Suite, QuickBooks and POS.

PROFESSIONAL EXPERIENCE

Kriebel's Custom Bakery & Cafe, Eagleville, Pa. 4/2011 - Present

Executive Pastry Chef/Owner

Creating custom cakes and pastries for all events with a European inspiration. Recently expanded the bakery adding a gourmet coffee house providing additional seating and a more robust selection of daily offerings. Responsibilities included all human resource decisions, scheduling, advertising marketing, customer service, payroll, accounting with QuickBooks, training on POS, menu development, event coordinating, controlling P&L

Ruth's Chris Steakhouse, King of Prussia, Pa. 4/2010 - 4/2013

Professional Server

Offering fine dining service experiences for all guests. Also performed duties as a bartender and barista, setting up for successful lunch and dinner service, managing cash drawers and customer service.

Henning's Market, Harleysville, Pa. 2006 - 2007

Bakery Manager

Responsible for management of 21 employees, all human resource decisions, inventory, procurement of goods/supplies, event planning, cake decorating, stocking and rotation of products, creating sales ad items and running weekly specials.

Aux Petits Delices, Wayne, Pa. 10/2004 - 3/2011

Executive Pastry Chef/General Manager

Worked under Chef Patrick Gauthron. Responsibilities included ordering supplies, scheduling FOH and BOH, inventory, customer service, event planning, writing SOP's for all jobs; executing and designing any specialty cake orders, i.e. Carved or sculpted cakes, wedding cakes etc.

Central Montco Technical High School, Norristown, Pa. 12/2003 - 12/2004
Substitute Teacher for the Culinary Arts/Baking Department
Responsibilities included record attendance, guiding students through their scheduled daily production as provided by the full-time instructor. NOCTI proctor

Parc Bistro, Skippack, Pa. 5/2004 - 10/2004
Pastry Chef
Responsibilities included preparing desserts for a la carte service, scheduling and delegating daily responsibilities, menu planning/design for restaurant and catered events.

Direnzo's Restaurant, Norristown, Pa. 2003 - 2004
Server and Bartender
Responsibilities included setting up for successful lunch and dinner service, managing cash drawers and customer service

Presidential Catering, Plymouth Meeting, Pa. 11/2001 - 9/2003
Assistant Catering and Pastry Chef
Responsibilities included preparing pastries and wedding cakes for catered events. Organizing preparations for production leading up to events, inventory, working buffet line/carving stations

Gino's Italian Restaurant, Hyde Park, Ny. 2/2000 - 10/2001
Waitress
Responsibilities included setting up for successful lunch and dinner service, managing cash drawers and customer service

EDUCATION

Culinary Institute of America, Hyde Park, NY 2/2000 - 10/2001
Associate Degree of Occupational Studies, Baking and Pastry Arts.

Externship completed at The Castle at Tarrytown Relaix & Chateaux Equis Restaurant Tarrytown, NY. 4 Star as an Assistant Pastry Chef.

Central Montco Technical High School, Norristown, PA 9/1997 - 6/1999
Baking and Pastry Arts

Plymouth Whitemarsh High School, Whitemarsh, PA 9/1995 - 6/1999
High School Diploma

AWARDS AND COMENDATIONS

- President's Award For Educational Improvement PWHS 1999
- District, State and National Level baking competitor. Advancing as the first baking student from CMTHS to compete at the National Level Competition VICA, Skill USA 1999.
- Kriebel's Bakery has been voted Best of Montco since 2011
- Distinguished Alumni CMTHS 2015
- Let Them Eat Cake contestant competitor 2016~present **Winner** Best Taste 2019

SCHOLARSHIPS

- Culinary Institute of America Scholarship CMTHS 1999
- Pennsylvania College of Technology Scholarship CMTHS 1999
- Restaurant School of Philadelphia Scholarship CMTHS 1999
- Ronald & Elizabeth Magruder Endowed Scholarship CIA 2001

CERTIFICATIONS

- Serve Safe Certified 2/2000 - Present

COMMUNITY AND VOLUNTEER WORK

- Proud supporter of many local charities including and not limited to King of Prussia Rotary Club, The Variety Club, Best Buddies Program, PAL of Norristown, Philabundance camp out for hunger, Children's Hospital of Philadelphia, Tim Tebow Foundation, Hogs and Honeys children's charity, ACLAMO Family Centers
- Variety Works internship program host for The Variety Club Philadelphia.
- The Culinary Institute of America registered internship site since 2014
- Externship host for high school and college aged student form institutions such as The Culinary Institute of America, Penn Tech, Drexel, Montgomery County Community College, The Restaurant School of Philadelphia, The Art Institute of Philadelphia, Lancaster School of Technology, Central and Northern Montco Technical HS, Methacton School district job shadows.
- Active member of CMTHS OAC board baking program

MEDIA SPOTLIGHTS

- Radio: Small Bites Radio Show 2017
- Radio: Preston & Steve Show 2018, 2019
- Radio: KYW 1060 "On Cooking" Show 2019
- Television: Food Networks Cake Wars Addams Family Episode 2016
- Television: FOX29 News Eagles Pre-game Food Show 2019
- Television: FOX29 News Breakfast With Bob Show 2019
- Times Herald: "Her Pies Make Them Swoon" CMTHS 1999
- Times Herald: "Business Minute" KCB 2013
- Times Herald: "Life is Sweet" KCB Grand Opening 2013
- Times Herald: "Distinguished Alumni Association Induction" CMTHS 2015
- Times Herald: "Bakers team up for Cake Wars" KCB 2016
- Times Herald: "Newly Expanded Bakery Café Grand Opening" KCB 2018
- Philadelphia Style Magazine: Spotlight article on "Let them Eat Cake" Competition 2019