

DEPARTMENT UPDATES



Art Department

At the end of the last school year, three art teachers retired from the district: Mrs. Judy Bennett, Mrs. Anita Hendershott, and Ms. Jolene Testa. We would officially like to welcome their replacements; Mrs. Jill Glad to the Middle School, Miss Julie Lafferty to Herberich and Mrs. Daisy Kim to Arrowhead. The High School Art Department (Mrs. Addis and Miss Soltis) would personally like to welcome Mr. Antoine Pastor to C.H.S.! He is a recent graduate of Baldwin Wallace with a major in Art Education and a minor in Ceramics. He has taken over the Ceramics and 3-D Design courses and is teaching Art 1 and Photography as well. His youthful and positive attitude is an awesome addition to the high school art department. Mrs. Cathy Wooley is now at Ft. Island and we want to wish her a fabulous year at her new home.

This is the first time in school history that there have been three full-time art teachers at the High School. We have such offerings as Art 1, 2, and 3; Ceramics 1 & 2; Crafts 1 & 2; Photography, Painting, 3-D Design, and our

newest one: A.P. Studio. A.P. Studio is intended for students who wish to pursue serious study in the arts. Students can complete a portfolio in either Drawing or 2-D Design which will be graded by at least seven different professionals from the College Board. Upon successful completion, students will receive college credit for their submitted portfolios.

In terms of competitions, the high school enters the Scholastic Art Competition in January, the Governor's Show and the Summit County Art Show in Green, both in April. Copley's own art show runs from Wednesday, April 19th through Thursday, April 20th; with the show on Wednesday night from 6-8 p.m. in the Multi-Purpose room at the high school.



Chef Preparation & Hospitality Management "Tomahawk Room"

The Chef Preparation and Hospitality Management Program at Copley Fairlawn High School is located in the back of the school also known as the "Tomahawk Room". The Tomahawk Room is a student run organization in which the students run and operate a school based restaurant

which is open to the public. We are part of the Four Cities Compact in which students come from Wadsworth, Barberton, Norton and Copley City School Districts. The students learn how to prepare and serve foods as well being responsible for menu planning, restaurant operations, management skills, and planning special events. Our restaurant is open Wednesday thru Friday from 10:15 to 12:30 or you can call 330-664-4861 to make a reservation. You can also view our menu online through the Copley Fairlawn City Schools web page under the Community section. Our menu is full of fresh offerings that change weekly from homemade soups, breads, salads, sandwiches, entrees, desserts, and pizza.

Many of the expected outcomes and course goals that the students achieve are: learning techniques of basic food preparation, nutrition, menu planning and purchasing, restaurant management, sanitation and safety, commercial kitchen equipment and utensils, restaurant and food history, food service, catering, buffets, table service and all the aspects of the food service industry.

Our program is affiliated with many different organizations. We are members of the Ohio Restaurant Association and Pro Start. Pro Start is a two year curriculum for 11th and 12th grade students developed by the National Restaurant Association Educational Foundation. This is a state driven and industry backed curriculum that is based on the

knowledge high school students need to be successful in the restaurant industry. This program provides the students with opportunities to develop and practice skills critical to their future success. By integrating classroom learning with job experiences, Pro Start provides students with opportunities to learn and practice important skills related to leadership and responsibility. The Chef Preparation class is also affiliated with the University of Akron. The students have the opportunity to gain college credit for completing different course work and assignments if they are planning on entering the field. The students also can become Serve Safe Certified. The Serve Safe program is the industry's leading food safety training and certification program.

The Tomahawk Room restaurant will open up for the 2011-2012 school year on October 5, 2011. You may call 330-664-4861 for a reservation or just stop in. So come on in and enjoy a great meal and support the Chef Preparation and Hospitality Management Program here at Copley Fairlawn High School.

BUSINESS MANAGEMENT



Copley has a new business program that is currently open to juniors; a senior component with job experience credit is slated for next year. We are learning about managing time, risks, and personnel. In addition to our text, we are applying our theories through a computer simulation called Virtual Business Management. Each student will hire, order, schedule, and deliver products to area businesses in a timely manner. Our goal is to make money, but on the way we have to deal with management problems—late deliveries, production timelines, and personnel situations—just like real life! I think the students will have fun applying theories we are studying and coping with results. As the year progresses, we will invite speakers on classroom topics and schedule a series of lessons with Junior Achievement.



Freshman Connections

Freshman Connections is a nine-week course new to our district this year. Incoming freshman have the opportunity to learn success skills useful throughout their high school experience. A general orientation to the high school rules, procedures and key people will be covered.

Students will use and practice the following technology skills:

- Acceptable Use Policy and computer basics for the high school
- Teacher Online Classrooms
- Teacher Hand In/Hand Out Folders
- Google Apps for Education – Email, Documents, Spreadsheets, Sites
- Google Apps for Education – Collaboration & Sharing
- Student H/drive usage & maintenance
- Making class presentations
- Career Exploration and testing using KUDER online resources
- Career Tech options and the Four Cities Compact Programs

Guidance department speakers will cover the following topics:

- Test taking skills, note taking, study skills
- Rachel's Challenge and bullying
- Positive Peer Relationships
- Developing a Four Year Plan
- Learning Styles

The course is being taught by Business/Marketing Department teachers Diane Dann and Joe Knight.