



CULINARY ARTS

LEWISTON REGIONAL TECHNICAL CENTER



INSTRUCTORS



LRTC Director, Rob Callahan
Chef & Program Director, Dan Caron
dcaron@lewistonpublicschools.org

Pastry Chef, Rebecca Levesque
rlevesque@lewistonpublicschools.org

Instructor & Catering Coordinator, Justine Burns
jburns@lewistonpublicschools.org

Sous Chef & Site Visitor, Joseph Chouinard

Phone# 207-777-3199

2-YEAR PROGRAM—JUNIORS & SENIORS

- Lewiston High School
- Lisbon High School
- Leavitt High School
- Oak Hill High School
- Poland High School
- Edward Little High School



PROGRAM GOALS

- Designed for students who are pursuing a career in the Culinary Arts field. (we will help you get a job)
- Place students into a 2 or 4 year college
- Place students into the work force
- Create real world work



SKILLS THEY BRING!

- Most students are Servsafe certified
- Knife skills
- Breakfast cookery
- Baking skills
- Food math knowledge
- Fry cookery
- Sauté cookery
- Grill cookery
- Grande manger



CO-OP STUDENT PROGRAM

- Up to 40 hours a week
- As early at 8:00am
- Students can use slicer
- Green Ladle staff will do site visits
- Students **MUST** be passing all their classes
- Students must be supervised



HELP WANTED BOARD

- How to post a job – email listing to gladle@lewistonpublicschools.org
- Alumni students (24years)
- Website
- Posted on alumni social media
- Student will come with a competency list



DESPERATE TIMES

- We will not open our restaurant
- Free Servsafe Manager class for any non government worker, paid by our Community Serving Community food truck proceeds
- All students will be required to do at least 120 hours within the Co-op program
- Coming soon
- FREE Adult Culinary Education for Vets
- FREE Adult Culinary Education for the homeless

