

**ODHE Public-Private Partnership Pilot
Columbus State Early College Culinary Institute
Project Summary**

Total: \$150,000

Project Period: 01/01/17 to 12/31/2018

PI: James Taylor

Project Coordinator: Adam Hagar

Project Partners: PAST Foundation (subaward), Chocolate Café, Metro Early College High School



**Department of
Higher Education**

The Early College Culinary Program is a partnership of Columbus State Community College, the Metro Early College High School, and the Chocolate Café, with laboratory learning space provided by the PAST Foundation. Through the College Credit Plus, the program combines high school curriculum and established college courses in Basic Food Production, Facilities & Sanitation, and Baking Fundamentals, and experiential learning under the tutelage of culinary professionals at the café. Students will learn firsthand about daily food production and organization while earning nationally recognized certification in food safety and protection through the National Restaurant Association Educational Foundation. This education will prepare these high school students for jobs and/or continuing training through Columbus State’s Hospitality Management program. *During the two-year life of the project, at least 60 students will participate in the Culinary Institute.*

Chef James Taylor, in partnership with the PAST Foundation, will lead the institute with teaching assistant Adam Hagar and faculty members from Columbus State’s culinary program. Students will take courses in the PAST Foundation’s Innovation Labs, located across from the Metro High School, followed by practicum at the facilities of the industry partner, the Chocolate Café.

The outcomes of this pilot are threefold;

1. To better align secondary and post-secondary programs to strengthen the pipeline to CSCC college programs
2. To infuse high school programs with real world experience that better prepares students for college and/or career
3. To involve business directly in the preparation of students to meet future industry workforce needs

Implementation Schedule			
<i>Term</i>	<i>Grant Activities</i>	<i>Term</i>	<i>Grant Activities</i>
Fall - 2016	<ul style="list-style-type: none"> • Launch Project • Convene Project Team • Develop materials and begin recruitment • Identify education and industry speakers • Notify and enroll participants • Formative Evaluation (ongoing) 	Fall - 2017	<ul style="list-style-type: none"> • Debrief Summer cohort with project team • Continue recruitment • Formative Evaluation (ongoing) • Summative Evaluation (annual)
Spring - 2017	<ul style="list-style-type: none"> • Offer Culinary Institute during J-Term • Continue recruitment • Formative Evaluation (ongoing) 	Spring - 2018	<ul style="list-style-type: none"> • Offer Culinary Institute during J-Term • Continue recruitment • Formative Evaluation (ongoing)
Summer - 2017	<ul style="list-style-type: none"> • Debrief J-Term cohort with project team • Offer Culinary Institute - Summer Term • Continue recruitment • Formative Evaluation (ongoing) 	Summer - 2018	<ul style="list-style-type: none"> • Debrief J-Term cohort with project team • Offer Culinary Institute - Summer Term • Formative Evaluation (ongoing)
		Fall - 2018	<ul style="list-style-type: none"> • Debrief Summer cohort with project team • Formative Evaluation (ongoing) • Summative Evaluation (annual)