

Students make 'dough' in school

By MELISSA PIPER

YORK — For a number of students at the vocational-technical school here, making "dough" has become an important business. No, they haven't begun a counterfeit money operation but are becoming quite precise in making delicious doughnuts, layer cakes, pies, cookies and breads! The students are enrolled in the food trades department and are learning the business of baking and cooking from Mrs. Lynn Schaeffer, Mrs. Sheila Jones and Mrs. Donna Cherry.

The students' accomplishments in baking first came to our attention during Farm Show Week when the group captured a number of awards for their brightly decorated entries. In fact, the students won 33 awards out of 45 entries in the foods division. Having completely dominated the contest we decided to visit the actual kitchen and find out just what was "cooking".

Although baked goods was the dominate item in competition, the students must learn all phases of the foods industry, as we soon learned while visiting the school early this week.

Lunchtime at the York County AVTS school is one of the busiest times of the day for the food trade students. Between 11:30 a.m. and 1:00 p.m., the students can be seen scurrying around the kitchen area preparing lunches, decorating cakes, frosting doughnuts and working in the cafeteria area itself.

Donning netted caps and either uniforms or waitressing outfits, both young ladies and men attend to their specific jobs. The first year students, usually sophomores, have cafeteria duties that range from serving casseroles to scrubbing pots. The older students take turns serving hot foods for the faculty dining area "Spart-Inn" or waiting on the teachers to practice dining room skills.

Waiters and waitresses for the "Spart-Inn" wear bright green skirts or slacks with matching vests. A straw hat, trimmed with green ribbons and a neat bow tie complement the scene and incidentally were made by the home design department in the school.

Although students were continually seeking advice from their able instructors, Mrs. Lynn Schaeffer, teacher of the older students, explained the experience by being involved in all phases of the foods industry the students are able to develop skills and know just what is expected of everyone.

Mrs. Sheila Jones, who teaches baking, echoed the thoughts. "So many times, young people who just get a job in a restaurant learn one aspect of the business and often do not know what other workers do."

"In this manner of practical experience, the students can learn most of the work from cafeteria serving to cooking and appreciate all phases."

During the remainder of the day, the students learn theory or work on outside orders. Many people from the community and schools order baked goods each day and the students lend their skills in completing the items.

During our visit, two students were decorating a large sheet cake which turned out to be a bicentennial flag - complete with stars and stripes. Cinnamon rolls, glazed doughnuts and a birthday cake were also being prepared for sale.

"The students are allowed to select the items they wish to make," Mrs. Jones explained. "They are responsible



The success of the York AVTS food trade department has been aided by three knowledgeable ladies. Mrs. Donna Cherry (left) works as a teacher's aid while Mrs. Lynn Schaeffer (center) and Mrs. Sheila Jones teach theory and practical skills.

for getting them done on time and for having a good product."

One of the largest orders this week was for the famous "fasnachts" and three students spent most of the morning dipping the doughnuts into the hot spattering grease.

Meanwhile, the older students prepared a variety of dishes for the faculty dining room and making sure all duties were attended to. From shrimp creole and hot rice to chef salads the students worked busily to make the dining room a success.

Many of the third year students work outside the school. About 70 percent of this year's class are working in jobs in the York area. Several students work in restaurants while some are located in bake shops and for the first time some students have begun work in the fast food stores which dot the county.

"Not all students are allowed to go out on work experience," Mrs. Schaeffer explained. "They must have



Glazing doughnuts are just one part of completing an order. Deb Adams, York, works busily at the task during a shop period.



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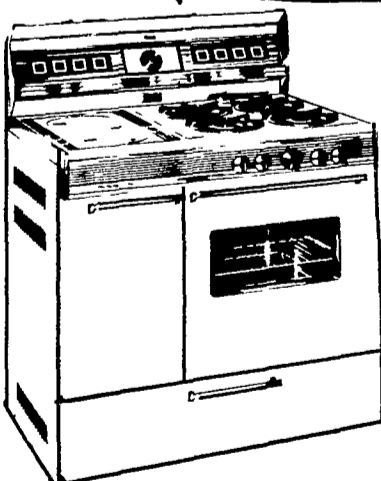
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