

GOOSE CREEK

CONSOLIDATED INDEPENDENT SCHOOL DISTRICT



Catherine Williams (second from left), manager of Johnny Carino's Italian Grill, guides GCM students (from left) De'Andrea Buxton, Amber Rosales, Ivan Garcia and Fernanda Pena, all seniors, through preparation of lasagna during their internship at the restaurant.



Saul Arguelles, a senior at GCM, prepares to work at the salad station at Johnny Carino's Italian Grill. Arguelles works at the restaurant during his internship for his Practicum I class, and he also works there part-time.

GCM Students at Johnny Carino's Italian Grill

When Maria J. Gonzalez-Maldonado, Culinary Arts instructor at Goose Creek Memorial High School, set out to provide opportunities for her students to showcase their skills, she was pleased that Johnny Carino's Italian Grill on Garth Road was willing to provide internships that would benefit both the students and the restaurant.

"My students are excited about transferring what they have learned in class into real-world application and experience," said Gonzalez-Maldonado. "For most of them, this internship will be the first work experience they will have on their resume come graduation time."

Students may enter the Culinary Arts program, a Career and Technical Education offering in GCM's Hospitality and Tourism Academy, as 10th graders. Principles of Culinary Arts is the first course in the sequence, which includes Practicum I and Practicum II. Gonzalez-Maldonado, who has taught at GCM for seven years, is working with some area colleges on articulation agreements to provide college credit for students. She hopes that next year a local hotel will partner with GCCISD to provide internships so that students will experience all aspects of the program.

"These student culinarians have taken Principles of Culinary Arts at GCM and are trained in safety and sanitation, knife skills and customer service," said Gonzalez-Maldonado. "At this time, our students are working towards their ServSafe certification and the training they are receiving at the restaurant is imperative."

De'Andrea Buxton, GCM senior, plans to graduate from high school, take her basic classes at the University of Houston and then take culinary classes. Besides



GCM senior Oswald Gonzalez grills chicken during his internship with Johnny Carino's Italian Grill as part of his Culinary Arts Practicum I class.

"We've learned how to prepare Italian food – my favorite food!" said Garcia.

Catherine Williams, a Carino's manager, admits that the internship has been a positive experience, and she hopes they continue the partnership with the school.

"All the students are a great help. They are able to help our prep person as well as the line workers," said Williams. "Josh Roach, our general manager, hired two of the students, so I'm sure he has been pleased with their work."

Robert E. Lee and Ross S. Sterling high schools both offer the introductory culinary classes that focus on baking, and students from all three high schools may continue at Stuart Career Center in the Culinary Chef Preparatory

learning through her classes and her internship, Buxton just started working part-time at Carino's, and she enjoys cooking at home.

"We try new recipes at home," said Buxton. "We've tried Italian, Mediterranean, Greek, Indian and Korean food, and we haven't had a bad experience so far."

Saul Arguelles, also a senior, is working for Carino's as a server and a host. He plans to attend Houston Community College for a degree in culinary arts and pastry.

"I cook at home at least once a day," said Arguelles. "I really like working with pastries."

Although some of the students do not plan to work in the culinary field, they are learning skills that will be useful to them. Every two weeks, students rotate to a different station to learn a new job. Senior Ivan Garcia especially likes working with the entrees.

Program with instructor Tina Andrade.

"In the fall of 2017, freshman students will have the opportunity to enter the Career and Technical Education High School's Culinary Program that will include Chef Preparation, Pastry Chef Preparation and Meat Processing Preparation," said Renea Dillon, director of Career and Technical Education. "The CTE High School will include a fully-functional restaurant that will provide work-based learning for these students."

Several GCM Culinary Arts students are entered in upcoming competitions in February. Fernanda Pena, Andres Gomez, Oswald Gonzalez, Isabel Bolanos, Buxton and Arguelles will compete in the Family, Career and Community Leaders of America competition for which they will prepare a four-course meal, and SkillsUSA, which requires that they prepare an entrée, a protein, a starch and a vegetable, so they will soon have the opportunity to show off their skills and, hopefully, bring home some awards.

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