

# THE DISH

May 7, 2022

## CWA Table Setting

### 21<sup>st</sup> Century Education in practice

The California Women of Agriculture's San Joaquin chapter hosted its annual fundraising table setting luncheon on May 7, 2022. This year is the second time Linden High School students have participated in hosting tables.

Leslie Driever-Avansino, posted on Facebook, "The three tables shown have a common thread, Laura Nealy. She is the advisor/teacher at Linden High School for FCCLA. Old School Home Ec. Laura has attended the [CWA luncheon] for a few years. Last year she did a table and we asked if her students would like to do one. They [were] hooked. They have been working [this year] on these tables for many months. The [tables] have been in Ms. Nealy's classroom getting perfected. The etched dishware was done in our shop class. The welded centerpiece was done by the students as well. It teaches the etiquette, speech,

planning, design, color, and collaboration. Laura taught the girls the art of needlework as she hand-embroidered the towels on her table. I admire all their enthusiasm. Thank you, Laura Nealy for exciting these young people." (Facebook. May 5, 2022)

Ms. Nealy replied on Facebook, "Leslie Driver-Avansino, it has been wonderful to see the girls work through the process. They have more plans for next year. CWA gave the girls purpose during a year of masks and COVID. They combined their floral skills from Natalie Stevano, welding and engraving from Chris Lemos and Travis Gonsalves as well as their

financial planning skills from Jana Colombini and Lori Fields." (Facebook. May 5, 2022) The project combines and embodies 21<sup>st</sup> Century Education and project-based learning. Students learned leadership, ethics, follow through, collaboration, and so much more.

While the students set up their tables they remained cognizant of the other women setting up tables in the facility. The students stopped their work to help unload cars and help other hostesses. Not all of the girls could attend Saturday's luncheon at the Roberts Union Farm Center as they were also participating in Linden FFA events.

## From the Kitchen

The 2021/22 school year was the first year the newly renovated room 14 was fully open to students. The year opened with food art, followed by chocolate chip cookies and apple tarts. Other recipes completed were enchiladas, street corn, tacos, pancakes, red velvet cupcakes, fresh pasta, pizza, and most recently apple and cherry pies. Mrs. Maribelle Berry donated five pounds of Cane Asada for the tacos. This donation made a huge impact in

authenticating the students cooking experience.

Mr. Sammy Orlando found the red tart cherries packed in water and sold them at cost to the program.

Ms. Nealy is working with local industry reps like Sammy Orlando and Gina Viviano at Pizza Plus, as well as Chef Berkner at Delta community college to ensure skills learned by the students will transfer to both higher education and immediate jobs for the students.

All students have earned either a one-year food handling certificate or the more advanced three-year certificate. This certification documents students' awareness of proper food handling and sanitation skills.

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## CWA cont.

Ms. Avansino's post had several likes. Brandy and Raymond Clark posted, "That's all my daughter Catrina talks about is 'her table'. This has been an amazing journey for Catrina and we are very appreciative of Ms. Nealy and the other teachers and volunteers that put so much work into helping these kids. All of the tables look fabulous." (Facebook. May 5, 2022)

## Presentation of the tables

**The Girls:** Catrina Clark- 11<sup>th</sup> Grade, Shelby Lubben- 11<sup>th</sup> Grade, Grace Estes- 11<sup>th</sup> Grade, Serenity Lopez- 10<sup>th</sup> Grade, Delaney Pfeifle- 10<sup>th</sup> Grade, Diana Berry- 9<sup>th</sup> Grade, Lesly Villalon- 9<sup>th</sup> Grade, and Ayden Wright- 9<sup>th</sup> Grade.

**Denim and Diamonds:** This table embodies Career Technical Education from Family Consumer Science with hospitality to Agriculture Mechanics with welding and engraving. The girls wanted to exemplify their bougie country style with everything a working farmer is. Denim because they are hard working and capable. Diamonds because they are filled with hope and in the end prosperous. The girls engraved their own



Engraved plates



Welded center piece



Shoe string bows from Floral

plates at both tables. FCCLA is the student organization for Family Consumer Science (once known as Home Ec). Square plates on points for diamonds, flatware found at Mrs. Cowan's barn sale, horseshoes from Mrs. VanTassel's Linden-Hill ranch, hankie napkins from BootBarn, and a lot of shopping on Amazon make up the unique pieces of this table topped with shoe string bows made in their Floral Design class.

**Linden Hospitality:** An upscale table that reminds us that a cooking class is not all about the kitchen. The Foodservice industry requires the front of the house to make the food prepped presentable.

Staying with blues and silvers, this table is accented with black flatware and chargers. The plates are engraved with the Family Consumer Science logo representing the importance of family. The table is exquisite yet simple, plates are from the Dollar Store the rest was found on Amazon. Crystal beads and stemware make this table shine



## Looking forward to next year

### *The Room 14 Café is coming back!*

Room 14 has purchased a commercial Bunn coffee maker and Espresso Machine. We are excited and anticipating a student operated café for faculty and staff on and around the high school next year. Students will learn to

make cold and hot beverages as well as serve fresh pastries.

We will work towards also supplying hot lunches of pizzas, or soups and salads. This is a long-term goal but thought to be very doable.

Ms. Nealy expects students to be more active in FCCLA next year as well. The table setting activity can apply to the

Lodi Grape Festival, Dec. 3<sup>rd</sup> FCS day, and FCCLA competitive events. We would like to host our own luncheon to celebrate Family Consumer Science day on the third of December. This would be a fabulous time to show off the new room and facility to the public as well as increase awareness of our program.

## The Raw Data

The 2021/22 school year saw 180 students enrolled in the Hospitality and Tourism career pathway. Of these, 87 are first year students enrolled in Intro to FCS. Ms. Nealy had 93 returning students. Overall there were 36 seniors enrolled and of those, 18 students are program completers.

