

Douglas-Cherokee EOC Newsletter

Funded by the US Dept of Education and sponsored by Douglas Cherokee Economic Authority Inc.

Community Service Hours for TNPromise

2 Opportunities to Earn!

Spend some time gathering these donations in your community. Visit your neighbors, churches, or other community members. What we need:

1) SMALL breed dog/cat dry dog food drive!

Donate and earn!

1-10 pound bags

11-20 pounds bags

All donations will be split between Grainger, Hawkins, and Monroe animal shelters as part of the DCEA Ani-Meals

Program!

2) Twin-size throw blanket drive!

Donate and earn!

All donations will go to the DCEA Senior Nutrition Program.

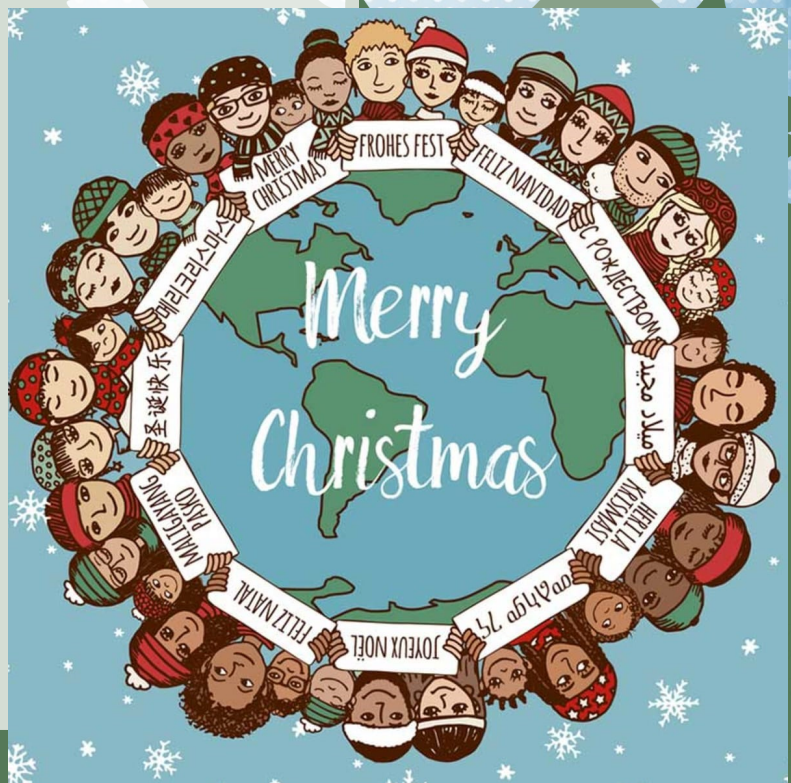


DECEMBER

2022

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COLLEGE SPOTLIGHT

Nashville State
Community College

BAKING
Spirits
BRIGHT

Why Nashville State?????

- High-quality education
- Convenient learning options
- Budget sensitive
- Welcoming environment

Accredited by the American Culinary Federation Culinary Arts education prepares students for careers as chefs and culinary professionals in a variety of hospitality businesses. The program includes a core of culinary arts courses which develop cooking skills and provide instruction in purchasing, cost control, sanitation, nutrition, and supervision. In addition, students receive a well-rounded academic experience including business, computer, and liberal arts courses preparing students for a successful career as culinary professionals.

Graduates of the program will be able to demonstrate:

- The ability to think creatively and work effectively in team environments within a kitchen production facility.
- Competency in food production cooking methods including hot and cold foods, baking and pastry, international dishes, and contemporary American cuisine.
- A working knowledge of culinary theory and terms, and the ability to operate within a kitchen production facility.
- Knowledge of nutrition principles, menu writing, cost and inventory control, and safety and sanitation principles.

Preparing yourself for a career as a chef requires numerous skills as well as a sound education. Our two-year Associate's degree and our one-year Technical Certificate provide you with the training you require and options designed to meet your schedule and education needs

CAREER SPOTLIGHT

Culinary chefs can earn an average yearly salary of \$50,400. Wages typically start from \$31,350 and go up to \$78,950.

The best Executive Chef jobs can pay up to \$104,500 per year. An executive chef is the head of the entire kitchen operation of a restaurant. Executive chefs manage inventory, budgeting, menu planning, training, plating, and all kitchen staff, from sous chefs to dishwashers.





Who Do I Contact for Assistance?



David Alvis—TRIO Programs Director

Office: 423-318-6930

Email: davidalvis@douglascherokee.org



Judith Butler— Program Manager

Serving Cocke County

Office: 423-736-5261

Email: jbutler@douglascherokee.org



Jenny Rosenberger

Serving Hamblen & Jefferson Counties

Office: 423-748-4635

Email: jrosenberger@douglascherokee.org



Amanda Burton

Serving Hawkins & Hamblen Counties

Office: 423-921-2073

Email: eochawkins@douglascherokee.org



Victoria Reed

Serving Claiborne & Grainger Counties

Office: 423-748-4634

Email: eocclaiborne@douglascherokee.org

