

Newspaper in Education Presents
inquizi **kidz**
 BROUGHT TO YOU BY MANATEE COUNTY'S MAGNET SCHOOLS & ADULT CAREER TECHNICAL EDUCATION

Who's cooking in Manatee County?



school biz

Teaching Success

Fr Frankie Murdoch is a veteran teacher in the field of Family and Consumer Science. She teaches Personal Development and Self Esteem, Consumer Education, Hospitality, and Tourism and Management along with other modules in her Family and Consumer Science program at King Middle School.

Frankie earned a bachelor's degree in Clothing and Textiles from the University of New Hampshire and her MBA from Plymouth State. She started her career in a large retail firm in New Hampshire working many hours supervising and eventually becoming a manager. Frankie believes these experiences have enabled her to teach her students important skills that will prepare them for work.

"Every student that enters my classroom becomes a little more independent and a lot more responsible in their everyday life. The skills we teach are vital to their success."

kidzbiz

Chef or Doctor?

Ivana Ramus is a 7th grader who serves as an integral planner in her family. Ivana is enrolled in the Family and Consumer Science class at King Middle School where she's learned the art of cooking, sewing, painting, personal development and goal setting.

Both of Ivana's parents are currently in medical school, so that leaves little time for them to prepare nutritious meals. Ivana has become a master at cooking and often takes on the responsibility of preparing the family meals. Her favorite meals are steak and rice and scrambled eggs and toast. Ivana has been able to utilize the skills she learned and has taught the whole family, including her parents and 9 and 14 year old sisters, to cook.

Ivana's goal is to become a doctor and she recognizes that the skills she is currently learning will help. "To be a doctor you have to be healthy and knowledgeable to help your patients make wise decisions about food and their personal development."



Family and Consumer Science

The Art of Cooking

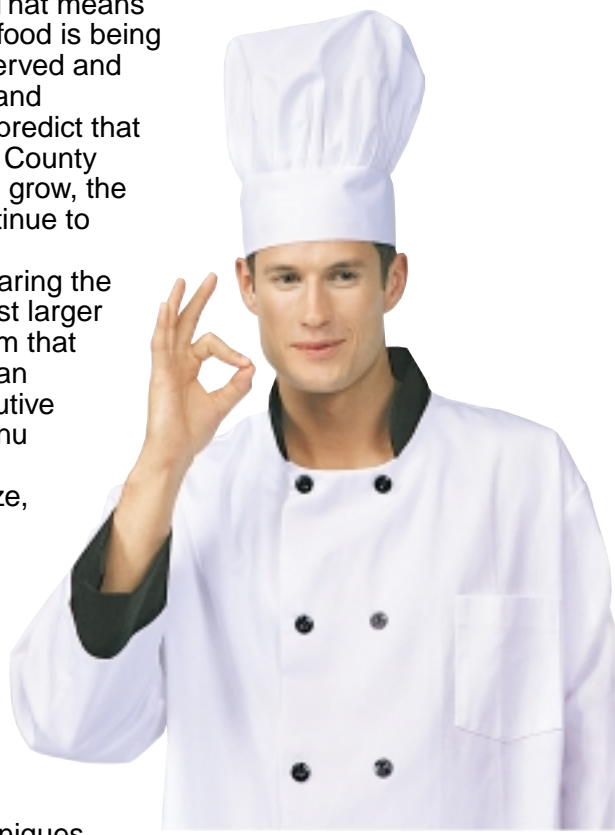
Do you know that one of the hottest job markets is the food industry? Manatee County is an excellent example of how popular this industry has become. As of January 2003, there were 636 restaurants in our county. That means that a lot of food is being prepared, served and eaten daily and forecasters predict that as Manatee County continues to grow, the

demand for restaurants will continue to increase.

So who is responsible for preparing the food for our restaurants? In most larger restaurants, a management team that consists of a general manager, an assistant manager and an executive chef work together to select menu items, supervise the food preparation, examine portion size, and prepare and garnish each plate, while serving the customer in a timely manner. Although the chefs prepare a wide selection of dishes from appetizers to desserts, most chefs prepare each person's order individually. To train to become a chef, one must take special culinary classes to learn the proper techniques of food preparation and presentation and typically serve in an apprenticeship prior to becoming an executive chef.

The manager and assistant manager of the restaurant oversee the dining area to be sure customers are seated quickly and with prompt and courteous service. The manager and the assistant manager are responsible for ordering supplies, keeping accounting records, pricing menu items, and working with the staff including servers, hostesses, and bus boys.

Institutional chefs and cooks work in large kitchen facilities such as cafeterias, hospitals, schools and businesses. These individuals must prepare large amounts of food on a daily basis. A cook or a shift of workers who are trained to cook the food, is responsible for food preparation at fast-food restaurants and other food service facilities that are open for long hours. Food suppliers, farmers, advertisers and inspectors all play a role in helping to bring the food to the restaurant table, proving that there are many opportunities to become involved in this industry that is "heating up."



explore it

Smoothie on a Stick

Try your hand at being a chef. Create a Smoothie on a Stick that will cool you and your family down on a hot summer day.

- Ingredients:**
 1 medium banana
 5 strawberries, washed and hulled
 1 cup strawberry yogurt
 * cup milk
 * cup fruit juice (any flavor)
 4 ice cubes

- Supplies:**
 12 - 3 oz paper cups
 12 - Popsicle sticks
 Plastic wrap

Directions:
 Mix all ingredients in a blender until smooth. Pour the mixture into the 3 oz paper cups and cover with plastic wrap. Insert popsicle sticks and freeze for 5 hours. Enjoy your cool treat!



Cooking for Fun!

Discover the future

Do you delight in cooking food? serving food to others? buying food? or eating food? If the answer is yes to any of these questions then a career in the food industry might "suit your taste." Some opportunities for employment include:

- Culinary Chef
- Restaurant Manager
- Caterer
- Home Economist
- Food Technician
- Marketing Specialist
- Advertising
- Food Scientist

- Health Food Store Owner
- Food Distributor/Sales
- Waitress or Waiter
- Food Critic/Writer
- Food Taster
- Hotel Manager
- Cook
- Government Inspector

For more career information see your school counselor and get information on-line at: <http://jobstar.org/tools/career/spec-car.cfm> OR <http://www.acinet.org/acinet/default.asp>



King Middle School

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- Ballard Elementary Magnet
- Daughtrey Preporatory Magnet
- Harlee Middle Magnet
- Johnson Middle Magnet
- Lee Middle Magnet



- Lincoln Middle Magnet
- Manatee Elementary Magnet
- Rowlett Elementary Magnet
- Tillman Elementary Magnet
- Wakeland Elementary Magnet
- Braden River Middle School

Schools listed in red offer instruction in the subject area featured in today's InquiziKIDz

Next Weeks Inquizikidz - Does technology make you buggy?



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- Manatee Technical Institute www.manateetechnicalinstitute.org
- Nations Restaurant News Magazine www.nrn.com
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- FoodNet www.foodnet.com
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