INDUSTRY VISITS

Industry Visits have become a great way to teach local business and industry experts about our programs and the results have been outstanding. Each teacher must visit two businesses annually that are related to the program area they teach. We have made it a priority for an Administrator to go along on each of the visits. During these visits, we educate the company about PWCTC, discuss how we can better prepare our students for entry-level employment, and solicit donations of tools and consumable supplies. The connections that we have made have resulted in significant donations, employment opportunities for students and partnerships. We are very excited about the impact these Industry Visits have had on opportunities for our students.

FEBRUARY STUDENTS OF THE MONTH

The AM Student of the Month for is Benedict Mine. Benedict is a second-year student in the Electrical Systems Technology Program and a Sophomore at South Fayette High School. He is a member of SkillsUSA at Parkway West CTC and an avid hockey player/fan. Benedict is currently employed by his uncle as a painter and also works at Parkway West’s summer camp. In addition, he volunteers at Parkway’s Career Exploration Days. Upon graduation, he plans to attend college to study business but may also join the IBEW Union or apply to Duquesne Light Company.

The PM Student of the Month is Ethan Bobak. Ethan is a construction rotation student in the Electrical Systems Technology Program and a Freshman at Cornell High School. He is a member of the Boy Scouts and volunteers/works at the Coraopolis Library as a repairman. Ethan also enjoys woodworking and blacksmithing and has his own mini forge. Upon graduation, he plans to either join a branch of the military or enter a skilled laborer’s apprenticeship.

SERVSAFE CERTIFICATION

PWCTC Culinary Arts Seniors recently obtained ServSafe certification. ServSafe is a nationally-recognized certification required by restaurants and food service operations across the country that trains students in the following areas: Time and Temperature Control, Ways to Prevent Cross Contamination, Cleaning and Sanitizing Procedures, Safe Food Preparation, Food Safety Regulations, Proper Personal Hygiene, and Procedures for Thawing, Cooling, and Reheating Foods. In order to obtain this certification, students must take part in an eight-hour training and pass a written examination.

NEXT BOARD MEETING MARCH 3, 2020 AT 7:00 PM