

## IN THIS ISSUE:

- **NURSING**
- **EARLY CHILD DEVELOPMENT**
- **NEWS FROM THE TRADEWINDS**

## Mr. Michael Procaccini - Career/Tech Ed. Coordinator

The Career and Technical Education Department of Durfee High School is at the forefront in the schools efforts to allow students to explore career paths and succeed in the 21st Century. Presently, the program offers five traditional vocational paths. Also, every student can choose from nine career education pathways that can be accessed through elective choices. The department is in the process of developing 3 more vocational pathways from the existing career education curriculum.

## Nursing News

Today's classroom is bigger than it used to be, students in the B.M.C. Durfee High School Health Assistant class have left the confines of the school to join the staff at Southpointe Rehabilitation & Skilled Care Center.. Students have an opportunity to apply their knowledge in the world of work for the most realistic view of their future in health care, assisting residents with their daily activities. After gaining experience in long term care, they will have an opportunity to work along side the staff of St. Anne's Hospital and Charlton Memorial Hospital, to gain acute care experience. Experiences that allow application of knowledge and skills are the most valuable in the education of students, because you can't learn everything from a book.



Front row(L-R)- Cassandra Pedro,  
Amanda Showers, India Bowman  
Back row - Kimberly Phong, Ashley Furtado,  
Marissa Tetrault, Talissia Jordan, Maggate Toure,  
Tiffany Melo, Sharon Ordenez, Darrian Souza

## Early Child Development

The Early Education and Care Program at B.M.C. Durfee High School is designed to provide students with the knowledge, experience and critical thinking skills required to meet the growing demands for careers and educational choices associated with working with children. The Senior Early Education and Care students affiliate at community child care centers and elementary schools throughout the school year, enabling them to apply knowledge and skills learned in the classroom. Students gain experience serving as teachers and preparing lessons as well as presenting these lessons to the children. The hands-on experience gives the students a realistic view of a future career and educational possibilities. Upon successful completion of the course, and accompanied by a high school diploma, students are eligible to apply for certification as a Level 1 teacher (Preschool, Infant/Toddler) from the Department of Early Education and Care. Many of our students further their education in a two or four year institution or have enough experience to immediately enter the workforce.



## News from the Tradewinds

If the past couple of months are any indication, we are looking forward to another busy school year for the students and teachers at The Tradewinds Restaurant. After making some cosmetic improvements to the dining room in the form of a fresh paint job and new carpeting, over the summer, the Tradewinds team was anxious to open the restaurant and to display the burgeoning talents of all of our students.

We are proud to say that our current group of twenty-one seniors is the largest group of returning twelfth graders in recent memory. We also welcomed back twenty-plus juniors and a fantastic group of twenty-two sophomores who are just starting out on their culinary journey. Judging from the picture below, we are certain of one thing; they are ready to cook!



Our fall menu, which ran until Thanksgiving break was well received, with some old favorites like Chef Dupont's famous Chicken Mozambique, Stuffed Manicotti with Homemade Ricotta Cheese and Poached Salmon with roasted root vegetables making a welcome return. We also showcased some new menu items like our Sirloin Charron (with a tomato hollandaise sauce) and Sausage Risotto with Caramelized Vidalia Onions.

In September, we also started serving breakfast Tuesday through Friday from 9am until 11am, to rave reviews. Starting by teaching the students basics, we rolled out some old standards, like French Toast on homemade Challah (pictured below). The biggest hit for breakfast has been the Hilltopper sandwich, featuring scrambled local eggs, cheddar cheese & chourico on a grilled, homemade bun.

We finished off the month of November by hosting a reception for about 150 guests following the school committee meeting at Kuss Middle School. The guests were treated to a feast of hors d'oeuvres that included Scallops wrapped in Bacon, Buffalo Chicken Tenders, Beef Teriyaki, Bruschetta, Pizza, Macaroni & Cheese and assorted Pastry.

At the end of November, we celebrated Thanksgiving in Fall River style, by hosting Thanksgiving for one-hundred of our closest friends.



Our Thanksgiving luncheon featured a traditional New England Thanksgiving with Soup, Turkey, Stuffing, Candied Carrots, Cranberries, Butternut Squash, Mashed Potatoes with Gravy and Pumpkin Pie. The students did an outstanding job of serving a wonderful meal to a large group of hungry diners. When the dust cleared, and the guests finished purchasing baked goods to go, the restaurant made over \$1,100, most of which will be used for scholarships for culinary students who will be attending college in the fall of 2012. After a brief fire drill, our students finally got to sit and enjoy some of Thanksgiving food.



December started off with a bang, with our new winter menu featuring French classics like Steak Diane and Salmon en Papiilotte .

We are now open for breakfast daily starting at 7am for the convenience of all who work in the building. The breakfast menu offers such treats as Crème Brule French Toast and the Hearty Breakfast Bowl (Pictured at right).

Twelve of our students our students sacrificed four Saturdays to take the classes leading to their Serv Safe certification. We are proud to recognize one of our Junior students, Manny Fernandes , who was elected as Skills USA president for our school chapter. Our students are beginning to prepare for the upcoming Skills USA competitions that will take place in the winter at Diman.

Like I mentioned earlier, it has been a busy couple of months at The Tradewinds, but that is exactly the way we like it. We are always looking to the future with the restaurant opening on select Friday nights in the near future to feed the people who show up and support our kids at Friday night Durfee events.



We are kicking off our Distinguished Visiting Chef Program (DVC) on February 13th, with our inaugural Chef Adam Batchelder coming to the Tradewinds to work with our students.

***“We are now open for breakfast daily starting at 7am for the convenience of all who work in the building!”***