



FALL 2018

Tools of the Trade

A Publication of the Southern Westchester BOCES Center for Career Services



Guests enjoy a homemade apple tart.

TURN UP THE HEAT

Serving up good eats for a good cause



Before the tent went up and guests arrived, students in the Southern Westchester BOCES Culinary Arts program peeled and sliced apples, mixed cream cheese and sugar, and patiently waited for the proper time to take the tarts they were baking out of the oven.

The students had prepared a homemade sweet treat to serve at the 5th annual Movers & Shakers event, "Turn Up the Heat," hosted by the YWCA in White Plains. The goal of the event is to combat racism and empower women. The event also recognizes community leaders for their work.

This was the second year BOCES students were invited to participate in the evening,

which brings together female chefs from Westchester County. The students joined women who own chocolate shops, operate wine stores, restaurants, spice markets, bakeries and more. The chefs brought along delicacies of their own to share.

BOCES aspiring chefs Alondra Leve and Ximena Zarate arrived at the event early to help instructor Chef John Damiani set up their table. Just before guests arrived, the trio carefully sliced the tarts and plated them on a bed of caramel sauce. Tubs of homemade vanilla ice cream, which had also been made by the students, were waiting nearby in an ice-filled cooler and were to be served with the tart along with a pinch of salt.

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A Message from the Director



With the holiday season in full swing, it's a good time to take stock of all the great things happening across the Center for Career Services. The 2018-19 school year has certainly given us plenty to celebrate. Our students and our teachers do so much to make us proud.

On Oct. 11, we welcomed parents and the community to our annual Fall Open House. Students in our Cosmetology, Automotive Technology and Construction Electricity, among our many other programs, showed off their developing expertise while teachers answered questions and provided insights into how the skills they are imparting translate to the real world after graduation.

Things got hot, figuratively, at the White Plains "Turn Up the Heat" event, which allowed our Culinary Arts students to demonstrate what they've learned in delicious fashion. The 5th annual Movers & Shakers event, hosted by the YWCA in White Plains, aims to combat racism and empower women while recognizing the work of community leaders.

Consistent with our belief that teachers are lifelong learners, our recent professional development day gave faculty the chance to see things from their students' perspective. Auto body and detailing instructor Paul Casagrande shared a lesson with his colleagues mirrored after work he assigns his own students. "I learned something new today," Fashion Design teacher Carmen Galiano said afterwards.

Our proximity to New York City continues to afford us top-shelf opportunities to see the best in our respective fields of study. Audio Engineering students toured the 145th AES expo at the Javits Center. Meanwhile, Architecture and Design/3D Art students walked the High Line in search of inspiration. Spoiler alert: inspiration was everywhere.

Fashion and Retail students hand-sewed pet toys for the animals at one of our local shelters. The project was inspired by a visit from an SPCA volunteer to the Career Services campus.

Our focus, as always, is on our students' growth and learning. Already this school year has seen great progress on these fronts, and we are excited to see what the months ahead hold in store.

Sincerely,

Dahlia A. Jackson

Director, Southern Westchester BOCES Center for Career Services

TURN UP THE HEAT *Serving up good eats for a good cause*



Culinary student Alicia Francis watches as Chef John Damiani instructs her on how to cut a tart.



Ximena Zarate, a senior at Valhalla High School, and culinary student, reads the caramel sauce for plating the students' apple cheese tart.



A guest orders a piece of dessert, an apple cheese tart, made and served by students in the Southern Westchester BOCES Culinary Arts program at the Turn Up the Heat event in White Plains.

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As student Alicia Francis put on her chef's coat, she explained she joined the culinary program at BOCES because she enjoys cooking and loved to help her mom prepare meals. She has already used her cooking skills to contribute to a potluck meal served to the homeless and hopes to do more similar community service projects.

"I think it's inspiring to be here," Ximena said, referring to the number of women chefs who were participating and had made their own contributions to the food selection for the evening.

"We participate so the girls can be inspired," Chef Damiani said. "They can see role models, they can see other women who have done well, and that's super important."

During an event where students have an opportunity to prepare food for the public, it is important to help them gain confidence and learn more about where they can use their culinary skills.

"We are trying to instruct them on what really happens," Chef Damiani said. "A lot of students don't have this exposure. They

can learn what is possible and get a sense of what we do."

As for the evening's selected recipe, the tart, "was one of the best things you can put in your mouth, in my opinion," the chef said.

"That's really good," commented one guest after trying a bite.

Overhearing this, another guest approached the table and announced: "I guess I'm starting with dessert!"

Thinking of the future



Several students at the Center for Career Services got an inside look at possibilities for their futures with two career-related field trips.

On Oct. 30, students traveled to the Universal Technical Institute in Bloomfield, NJ.

There the 25 students learned how UTI provides training for entry-level careers in automotive, diesel, medium and heavy equipment, in addition to collision repair, motorsports, motorcycle and machine technicians. There is also training for welders and Computer Numerical Control machining.

Students received a tour of the campus, including the automotive and collision programs. They also met with admissions counselors and were part of demonstrations on hydraulics and automotive electronics.

A couple days later, 24 students visited the Rockland Community College Herbert Kurz Automotive Program.

The technology center is a National Coalition of Certification Center and, according to SWBOCES School Counselor Maynor Loria is "considered a model automotive facility."

The college offers an AAS in Automotive Technology and more than 15 Snap-on Industrial certifications.



Automotive students got a look at possibilities for their future careers with two field trips, one to the Universal Technical Institute in Bloomfield, N.J., and a few days later to the Rockland Community College Herbert Kurz Automotive Program.

SOUND PRODUCTION STUDENTS ATTEND POPULAR CONVENTION



For anyone wanting to know more about the sound industry, one of the best places to go is the Audio Engineering Society's Pro Audio Convention.

A group of fortunate students in Sean Harty's Sound Production class had that opportunity on Oct. 18 when they went New York City to attend the AES 145th annual event at the Javits Center. They met industry leaders and tested equipment they had only heard of but never seen.

"It was overwhelming at first," said student Lukas Vitullo.

Last year, the convention drew 746 speakers and authors, hosted 389 sessions and more than 15,000 people attended.

"There were so many places to go, I wondered where do I go next," student Robinson Camacho said.

"It is a little daunting," agreed Mr. Harty.

Once the class overcame the event's scale they were able to enjoy the convention.

Lucas said he learned more about many companies he had read about. It inspired him to want to attend the National Association of Music Merchants, an enormous industry show held in Anaheim - one that Mr. Harty has attended several times.

The AES convention attracts music manufacturers, retailers, artists, musicians and more.

"It's like a family reunion," Mr. Harty said. "They have booths displaying products, and they showcase new products and new companies. It's an educational experience."

Once inside the Javits Center, the students walked around and later broke into smaller groups to explore the scene on their own. They were able to talk to presenters, ask questions and test equipment.

"AES is probably the best trip I've ever been on," student Ethan Nieves said. "It was cool to see. There was a lot of displays for the

audio business. I think my favorite part was the live demo by Yamaha," he said, adding the company was testing new speakers.

The demonstration was so loud student Abraham Sanchez said he could feel the noise throughout his whole body while he was in the room. It did not detract from his enjoyment of the event.

He was interested in the guitars and spent much of his time in this section looking over the variety of instruments. He also enjoyed getting to see the mixing boards.

Students Adam Pascual and Jose Mendez said they were impressed with the equipment they saw there, including the virtual reality mixer.

"There were a few areas where people could test different microphones," student Michael Asher said. He was among those who gave them a try.

Student Paul Ingrassia also had an opportunity to test some of the more expensive pieces of equipment.

The event was also a chance for him to collect business cards from those he spoke with at the convention.

"I'm trying to develop relationships with people in these fields," Paul said, thinking of the future.

"I had a really good time," student Anthony Digilio said. "Some of the equipment I've seen but have not used."

Mr. Harty joined his students in exploring the convention. He had an opportunity to speak with the CEO of Solid State Logic, a British-based leader in analog and digital audio consoles and invited him to speak to his classes in the future.

He also reconnected with a former colleague who was interested in speaking to his students about how to get a job in the sound industry.

"That is priceless," Mr. Harty said of having someone involved in the industry share with his students the possibilities that exist for future work in the field.

Having gone to the convention this year, Mr. Harty said students will now be able to get into future AES conventions free of charge if they register early.

Mr. Harty hopes to take his students on their next field trip to The Public Theater in Manhattan in December to learn how sound is done for Broadway shows and television.



Students in the Sound Production class enjoyed a trip to the Audio Engineering Society's annual convention where they were introduced to the latest technology and more.

"It was a good convention. We saw some good stuff. I liked the virtual reality," student Chris Caceres said, adding that he was impressed by Dear Reality, which specializes in 3D audio.

"A highlight of the trip was the microphones from Telefunken, they were really cool," Chris said, of the German-based audio company. He was intrigued with the company's history after learning The Beatles used Telefunken microphones.

Mr. Harty noted there were several industry experts there to offer tips and conduct demonstrations on very expensive equipment.

"There was some saliva drooling," he joked about the interest from his students.

OPEN HOUSE

Students show what they know at Career Services Open House



Security, Law and Policing teacher Raymond Sulla meets with parents and students to discuss the work students will be doing this semester.



Alyssa Rainaldi uses her mom, Laura, as a model showing her some of the things she has learned as a Cosmetology student.



Chief Instructor Chef Peter Tomaskovic, better known as "Chef T," shares with parents details about what the Culinary students do throughout the semester.



Yes, students can work on their own vehicles in the automotive instructional area, assured Automotive Technology teacher Peter Schwartzott.



Leila Nichols relaxed in her chair as her daughter, Nyla Nichols, gave her mother's hands a lotion treatment. Nyla is a Cosmetology student at the Center for Career Services and was sharing some of her skills she had learned during the Fall Open House and Back to School Night held on Oct. 11.

Teachers welcomed students and their families to their classroom where they shared information about what their sons and daughters had been working on this semester and the things they had planned for the next several weeks.

"They have a better understanding of what their student signed up for," Director Dahlia Jackson said of the event.

Principal James Matera said the goal is to have parents see the classrooms and meet the teachers which helps put names and faces together. "It's a nice night," he said.

The evening began with a dinner for guests in the dining hall before they began their tour of the campus.

Fashion Design/Merchandising teacher Carmen Galiano said her students begin the semester by creating boards in which they paste or draw their interests. This helps her get to know her students better. Eventually the discussion of why people wear clothes takes place as students again draw and develop their theories.

This semester the students have worked on a new project, Ms. Galiano said. Working with the Westchester SPCA, her students have designed and created pet toys that they have cut out and put together and will donate to the animal shelter.

Raymond Sulla, who teaches security, law and policing told parents their classes consist of several exciting field trips.

The classrooms dedicated to Cosmetology were bustling as parents had an opportunity to enjoy some pampering. Several were receiving lotion treatments on their hands, while others had their hair or nails done.

Student Alyssa Rainaldi was working on her mother's hair. She said she decided to come to Career Services in order to get her

Cosmetology license and hopes to one day work in a salon.

"I thought it was a great idea," Laura Rainaldi said of her daughter's choice to come to the Career Services.

"My sister does hair and make-up, she inspires me," Haylee Wootten said as she filed the nails of her mother, Dina Wootten.

In the Culinary Arts building, Chef Peter Tomaskovic, better known as "Chef T," was talking to a family whose son was interested in the culinary arts.

"They learn how to set up, clear the tables. You get cash skills," he said.

In the kitchen, April Francis sampled some of the cookies her son's class had made.

Her son, Jahray-Jeden Francis said one day he wants to own his own business.

Next door in the automotive area, parents were excited to learn how their student could work on small projects on their own personal vehicle.

High Line offers big city views, bigger inspiration



Taking time out of the classroom, students in Christine Ireland's Architecture and Interior Design/3D Art classes ventured into the big city to take a closer look at urban architecture and to be inspired.

On Oct. 25, a group of 15 students took a field trip to New York City's High Line, an elevated public park that once was a freight rail line along Manhattan's West Side. Visitors can traverse the 1.4 mile walkway, which incorporates gardens, benches and historical information about surrounding neighborhoods. The park also offers unique views of the area.

On this day the students had a purpose.

"We went to the High Line because one of the architects that works in our class thought it would be a great way for students to experience New York City architecture," Ms. Ireland said.

Each student was assigned the task of taking six photos that inspired them. These images will be a part of a Photoshop Project.

"This brings in many concepts in our curriculum together in one assignment," Ms. Ireland said.



Students in Christine Ireland's Architecture and Interior Design/3D Art classes toured the New York City High Line and captured glimpses of interesting and innovative architecture.

Photos by Ruben Mejia, Junior at New Rochelle High School

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PROFESSIONAL DEVELOPMENT DAY ...GIVES TEACHERS NEW PERSPECTIVE



Baseball caps and sweatpants are not typical dress code for the faculty at the Center for Career Services. However, during the Professional Development Day on Nov. 6, the staff were encouraged to wear casual attire.

It would soon become clear as to why, and the cosmetology staff no doubt were grateful they had grabbed the protective capes they use in their classroom.

The lesson for the day — a reminder of what it is like to be a student and how to be a more effective instructor with more organized planning. The day would include a presentation and move on to an interactive, and messy, hands-on activity.

The Professional Development Day was a part of a series of workshops the center created to improve their methods for classroom planning and collaborative work among staff. The goal has been twofold: build a connective learning environment and develop a shared language and practices. This day would be an exercise on just how that is done.

The day began in the campus conference room where auto body and detailing instructor Paul Casagrande shared with his colleagues the methods he uses in developing and implementing lesson plans and assessing his students' progress. All of this is documented in a form created by Career Services called a Thinking Sheet. The form provides teachers a means to outline their classroom instruction in a quick, easy-to-read way.

After Mr. Casagrande went through a typical lesson he had done with his students it was time for his colleagues to go back to school.

The group made its way to the automotive shop, where there was brown paper hung up on two walls. Two buckets, one filled with green water the other red, waited for them. The objective for this lesson was for the staff to learn, based on Mr. Casagrande's instructions, how to use a spray paint machine. In this instance the machine was filled with dyed water to minimize the mess. Mr. Casagrande walked his colleagues

through the machine's use just as if he was working with his students.

He spoke of the three knobs on the machine, one to adjust the fluid, the second the air, and the third, the shape of the spray.

"This is an instrument that has to be used right," Mr. Casagrande said, or else the results would be an uneven, botched paint job.

Emergency Medical Services teacher Hanifah Muhammad was the first volunteer. She stepped forward and gingerly picked up the tool.

She received a round of applause from her colleagues.

That was enough to encourage others to come forward and give the spray machine a try.

"Ah, what did I do wrong?" asked Carmen Galiano, who teaches fashion design, after pulling the machine's trigger.

After making a few adjustments, things improved.

"I learned something new today," she said.

"That's fun," noted Teresa Giorgio, who teaches cosmetology, after her turn with the machine.

Culinary instructor Chef John Damaini took a turn and determined the process was "very therapeutic."

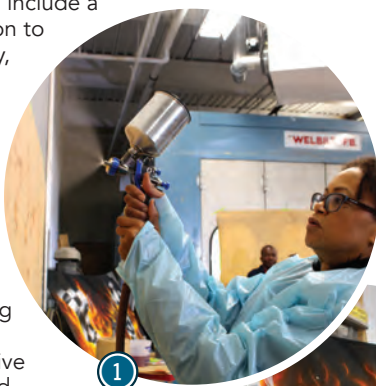
Mr. Casagrande insinuated it was not always so for some of his students who share the equipment. He has to remind students to adjust their machine before they begin because the person who used the equipment before them would have set the machine to their specifications and the next user may end up frustrated if they don't respect the first step — check the settings.

"I got it," Assistant Principal Evangelo Michas said after his turn.

Having fun using the spray machine was only part of the exercise. As he would do with his students, Mr. Casagrande handed out a worksheet with a photo of the spray machine. The "students" could not leave the body shop until they completed the sheet. This is one of the methods Mr. Casagrande uses to assess how well his actual students are paying attention and what information they had absorbed.

The outcome Mr. Casagrande had established for this particular lesson, he told his guests, was "students will relate and apply concepts to refinish a vehicle panel to industry standards."

His colleagues may need a few more lessons to meet industry standards, but they were well on their way.



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1. Emergency Medical Services teacher Hanifah Muhammad tries the spray machine.
2. Paul Casagrande, who teaches auto body and detailing, instructs a colleague on how to use a spray machine.
3. While staff only worked with dyed water in this exercise, the work of more experienced auto body detailers was on display.
4. As animal science teacher Michael D'Abruzzo tries the spray paint machine, he is recorded by Ariel Olivas, a production student who was filming the events of the day.

After a few uneven squirts with the machine, a regular spray of water came out and landed in neat patterns on the brown paper.

Fashion students make and donate pet toys



There were squeals of joy when students heard the handsewn pet toys they had made would benefit puppies who were being rescued from a shelter in Mississippi.

The good news came when students in Carmen Galiano's Fashion and Retail class took a field trip to the Westchester SPCA in Briarcliff Manor to deliver cat and dog toys they had made.

The project, which resulted in the completion of 90 toys for the animals, was the perfect way for students to start their school year, Ms. Galiano said.

A requirement for her class is for students to learn work-based objectives and this project helped fulfill that goal.

Students researched what toys would be appropriate, learned about cutting a pattern and sewing the items together. They also were introduced to skills such as knotting and braiding and learned specific types of stitching.

The project was inspired by a visit from an SPCA volunteer to the Career Services campus who stopped to see the Animal Science students. On a tour of the school the guest was introduced to the fashion students and the idea for the project was sparked.

"She saw that we made things," Ms. Galiano said.

At that time her classes were busy preparing for their annual fashion show, so Ms. Galiano kept the idea in the back of her mind for when school resumed this fall.

"They are the first things they had ever sewn," she said of the toys. "Each student made a total of seven toys, four for dogs and three for cats."

The project was treated as if the students had made a product they were going to sell. Not only did they make the products but

were also responsible for inspecting them, packaging them up to be delivered and actually making the delivery, which they did on Oct. 25.

Joanne Witmeyer, director of volunteer services, humane education and human resources with the SPCA of Westchester, greeted the students when they arrived.

Ms. Witmeyer said dog toys are used with the animals as a source of enrichment and some prefer the softer varieties, like the ones the students had made, while others enjoy harder toys for chewing.

"Cats are very picky about pet toys," Ms. Witmeyer said. "They like the ones with feathers and balls."

The cat toys donated by the students came with bells, balls and feathers. Some even had catnip inside them too.

Teaching assistant Tracy Greene said she was familiar with some of the techniques used to make the toys and enjoyed the experience.

"It was good," student Lukas Roth said, adding he appreciated learning what he called the "bunny ear" stitch, which required making large loops with the thread.

Once the toys had been officially handed over, students were given a brief tour of the facility. They had an opportunity to see some of the dogs who are available for adoption and get a glimpse of the house where the cats stay while they wait for their forever homes.

"I love animals," one student said as she watched the dogs. "That is why I am so happy to be here."

That same afternoon, students in Ms. Galiano's Fashion Design and Merchandising class returned to the SPCA of Westchester to drop off more toys they had made.



Joanne Witmeyer, who leads volunteer services, humane education and human resources with the SPCA of Westchester, is delighted with the handmade cat toys students in the Introduction to Fashion and Retail class made.



The Animal Science class has some four-legged friends who also benefitted from the handmade pet toys.



Students deliver the handmade pet toys they worked on in their Fashion and Retail class to the SPCA of Westchester.



The Fashion Design and Merchandising Class had their turn at the SPCA of Westchester when they also delivered the pet toys they had made.





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This policy of nondiscrimination includes access by students to educational programs; counseling services for students; course offerings and student activities; recruitment, appointment and promotion of employees; and employment pay and benefits. This policy also provides equal access to the Boy Scouts and other designated youth groups.

Inquiries regarding this policy should be directed to the Compliance Officers at Southern Westchester BOCES, 17 Berkley Drive, Rye Brook, NY 10573. (914) 937-3820.

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"The job of BOCES is to support the work being done in schools by providing services and supports they are not able to provide for themselves."



A sweet offering by our Culinary Arts students included an apple cheese tart, with optional salted ice cream.

TASTE OF WESTCHESTER FEATURES CULINARY WORK



Cerebral Palsy of Westchester hosted an evening of music, fun and food at their 13th annual Taste of Westchester fundraiser on Oct. 29.

Invited to participate were 30 food and beverage vendors each of which offered a taste of their fare.

Among them was the Southern Westchester BOCES Culinary Arts program. Students prepared two options: a savory Pork Cassoulet with Venison Sausage and Focaccia Toast and a sweet selection of apple cheese tart, served with salted ice cream.

When asked what was on the menu, Instructor Chef John Damiani explained

the ingredients that made up the French cassoulet.

"All those words I just said just mean it's good," he told one curious guest.

There were a variety of tasty options to try at the event, but when one guest noticed the apple cheese tart, his response: "I'm going straight for dessert."

It was not long before a steady stream of hungry guests made their way to the SW BOCES table for a sample, many noting how good the food was while asking for more information about the organization.



A guest decides to try a savory offering.



The Taste of Westchester was an opportunity to learn about Career Services and perhaps try something new.

Learn more about career training opportunities available to you.
Speak to your guidance counselor or call us at 914-761-3400 today!

