



TSD Grab & Go

GRAND OPENING

Agenda

- Welcome
- Ribbon-cutting
- Refreshments
- Student-led tours

Evolving TSD's Culinary Arts Program

The vision for a professional kitchen at TSD grew through visits to local school districts like Bowie High School and Round Rock High School, where the CTE team recognized the value of professional kitchens in teaching the ProStart curriculum.



Round Rock ISD

TSD students often competed in Deaf Culinary Bowl events at colleges, where they noticed the stark contrast between professional kitchens and our outdated Home Economics classroom, which wasn't industry-focused.



Former TSD Superintendent, Claire Bugen, and CFO, Justin Wedel, worked diligently to secure legislative approval for funding to build a new professional kitchen for TSD students, with a grab-n-go café and dining area. After years-long collaborative efforts with the state legislature, the project finally successfully approved.



Design input from Counihan and Associates, LLC, and Austin Community College helped to shape the space for both instructional and mass production needs.



COVID delayed the project, increasing costs due to supply chain issues, nearly compromising the design. With strong advocacy efforts, school leadership successfully secured additional funding to complete the full vision, ensuring a top notch, professional-grade, commercial space for TSD's Culinary Arts program.



Key Features of the New Culinary Arts Facility

- **State-of-the-Art Commercial Kitchen:** Fully equipped with professional-grade appliances and equipment for industry-level training.
- **Café and Dining Area:** Designed for students to practice food service operations in a real-world setting.
- **Grab & Go Café:** A functional space for preparing quick service items, teaching students efficiency and customer service.
- **Flexible Instructional Space:** Accommodates hands-on learning and classroom instruction, blending theory and practice.



Impact on Student Learning and Career Preparation

- **Enhanced ProStart Curriculum:** Provides students with the skills needed for careers in the culinary arts and food service industries.
- **Industry-Standard Experience:** Prepares students for post-secondary education and professional culinary environments.
- **Real-World Opportunities:** Students can apply their skills in competitions, catering events, and internships, bridging the gap between education and the workforce.
- **Pathways to Success:** Equipping students with certifications and practical experience, setting them up for future job placements in the culinary field.



Deaf Culinary Bowl Competitions over the years...

- 2012 - Fremont, CA (California School for the Deaf - Fremont)
- 2014 - Fremont, CA (California School for the Deaf - Fremont)
- 2015 - Austin, TX (Texas School for the Deaf)
- 2016 - Riverside, CA (California School for the Deaf - Riverside)
- 2017 - Hartford, CT (American School for the Deaf) - 2nd Place
- 2018 - Fremont, CA (California School for the Deaf - Fremont)
- 2019 - Las Vegas, NV (Naugatuck Valley Community College) - 1st place
- 2024 - Riverside, CA (California School for the Deaf - Riverside) - 4th place
- 2025 - Austin, TX (Texas School for the Deaf)
- 2025 - Austin, TX (Texas School for the Deaf)



Deaf Culinary Bowl Competitions over the years...



Student Chefs in Action



