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BOYS REPUBLIC & Report

Board of Directors Approves Culinary Arts Center Expansion

Boys Republic's Board of Directors recently approved an expansion and upgrading of its main campus kitchen that serves disadvantaged students residing there. Named the Kitchen Replacement Project, it will provide broad-based training in culinary arts for teenagers approaching young adulthood.

"We're very excited about the opportunities the new facility will bring to our students," said Executive Director Chris Burns. "Most of them come from families with very limited means and they'll need some form of self-support. The training they receive here will give them a realistic chance of obtaining an entry-level job in food services."

A new Culinary Arts Classroom and attached bistro will triple student enrollment in the food services class. Students will study the

fundamentals of food services technology and practice culinary skills on the same commercial equipment they would encounter in an entry-level job.

The project expands the Teaching Bakery to create three separate learning areas: pastry doughs, breads, and deserts. Burns noted, "Student enrollment capacity in the bakery will increase by two-thirds. This will additionally help lower food cost for the residential program."

Finally, the existing Production Kitchen, originally constructed in 1917, prepares meals three times daily for 145 residential students and the staff who supervise them. A new Production Kitchen will update the facility to modern health and safety standards and create a vocational training opportunity in institutional cooking for students who have completed the food services class.



Max Scott Center for the Culinary Arts

Illustration: Architecture for Education, Inc.