



STEEL CENTER
FOR CAREER AND TECHNICAL EDUCATION

PROGRAM LETTER

Institutional Food Worker: CIP 12.0508

Chef Nathan Horrell • 2025 – 2026

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Dear Steel Center Family:

It is an honor and a privilege to share my culinary knowledge and experiences with you and your family. My role is to prepare your students for a career in the hospitality industry by creating a productive, safe, and enjoyable environment. Over the last 13 years, I've trained in Michelin-starred kitchens, butcher shops, gourmet food trucks, and almost everything in between. This unique array of experiences has exposed me to a variety of culinary techniques, flavor profiles, and interpersonal skills that I am eager to share with our students. It is my privilege to give young culinarians a real, first-hand look into the booming hospitality industry.

In our culinary program, students gain hands-on experience in a commercial-style kitchen. They will learn the fundamental skills required by most restaurants, banquet facilities, caterers, and institutions. This includes knowledge in basic cooking techniques, knife skills, communication, ware washing, front-of-house, kitchen maintenance, and sanitation. Students are often expected to work in small groups, which promotes critical thinking, teamwork, and leadership skills.

The cognitive portion of the program takes place in the classroom, where students learn the "why?" behind cooking techniques and sanitation. Throughout the program, students work towards obtaining industry certifications, including S/P2 Safety Training, ServSafe Managers or Food Handlers, and more. Students will also spend time learning about employability skills, professionalism, technology in the industry, social media, and hospitality math.

Above all else, **professionalism**, **responsibility**, and **work ethic** are expected from all culinary arts students. Our kitchen environment involves hot pots, sharp knives, heavy objects, and fast-paced work; it is crucial for students to adhere to the school's safety standards and follow the instructions provided by the staff.

One requirement for Culinary Arts students is to wear a complete, clean uniform every day. The uniform includes a chef coat, black chef pants, a bib apron, a black cloth skullcap or floppy hat, and black slip-resistant work shoes with closed toes. Ordering instructions will be provided to students during their first week of school, and orders should be placed by the second week. Students must keep their fingernails short, without polish, to minimize the risk of food contamination. Jewelry and fake lashes are not permitted in the kitchen. Lastly, students who are not in full uniform will not be permitted in the kitchen to ensure safety of themselves and others.

I am eager to assist in preparing students for their next steps on their educational journey. If you have any questions regarding the program, feel free to contact me at any time at the number or email listed above.

Happy Cooking,

Nathan Horrell
Culinary Arts Instructor