



PROGRAM LETTER

Baking and Pastry Chef: 12.0501

AmandaKate Kutrufis • 2023 – 2024

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Dear Steel Center Family:

Please allow me to introduce myself. My name is AmandaKate Kutrufis and I am the Baking and Pastry Chef instructor. I have been working in the baking field for over 20 years with my main focus being in artisan breads. Prior to coming to Steel Center I ran the Scratch Bread Program for Whole Foods; additionally to baking I have spent time in various nonprofit organizations working with both children and adults of special needs.

My goal for students enrolled in the Steel Center Baking and Pastry Chef Program is to expose them to the same work environment found in most kitchen or baking facilities. Students will learn how to convert recipes, scale ingredients, execute various mixing methods, operate commercial baking equipment, implement proper sanitation procedures as well as package and merchandise their finished products. They will produce baked goods such as pies, cakes, cookies, breads and breakfast pastries on scales both large and small. Finally, students will work toward earning industry recognized certifications such as ServSafe which promotes employability. The curriculum balances classroom theory with hands-on skill. It also includes activities such as field trips to post-secondary institutions and commercial kitchens that will help prepare your student for their post-secondary education and/or career.

A requirement for Baking and Pastry Arts students is to be in a complete, clean uniform on a daily basis. The class uniform set includes two white long-sleeved embroidered chef coats, a white t-shirt, black chef pants, two bib aprons, a black cloth skullcap or floppy hat and black, slip resistant work shoes with closed toes. In order to simplify the ordering process and maintain a professional appearance amongst students, uniforms will be purchased through the Model Apparel uniform company. Students will be provided with ordering instructions during their first week of school and orders should be placed by the second week of school. Optionally, uniforms may be pre-purchased using the enclosed sales flyer, but please keep in mind that custom jackets and hats are non-refundable. Please note that while the uniform itself must be purchased through Model Apparel, alternative shoes can be bought as long as they meet the above requirements. Lastly, be aware that only short, polish free, natural fingernails are permitted to reduce the risk of food contamination.

I look forward to working with your child during the course of this 2023/2024 school year to build their personal and technical skills in the field of pastry arts. If you have any questions regarding the program, please do not hesitate to contact me at the number or email listed above.

Sweet Success,

[AmandaKate Kutrufis](#)

Baking and Pastry Chef Instructor
Steel Center for Career and Technical Education