



STEEL CENTER
FOR CAREER AND TECHNICAL EDUCATION

PROGRAM LETTER

Institutional Food Worker: CIP 12.0508

Chef Nathan Horrell • 2024 – 2025

nhorrell@steelcentertech.com • 412.469.3200 x2555

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 just about everything in between. Doing so has allowed me the chance to observe not only a wide array of flavor profiles and culinary techniques, it has also highlighted the importance of well honed interpersonal skills. It is my privilege to give young culinarians a real, firsthand look into the booming hospitality industry.

In our culinary program, students gain hands-on experience in a commercial-style kitchen where they learn the fundamental skills required in most restaurants, banquet facilities, caterers, and institutions. They will acquire knowledge in basic cooking, knife skills, serving, kitchen maintenance, and sanitation.

The theoretical aspect of the program takes place in the classroom, where students learn how to produce and serve food safely according to industry standards. They also work towards obtaining the ServSafe certification, which they can achieve in their second or third year. Additionally, students practice real-life math and improve their reading comprehension skills as they analyze and convert recipes for pricing and production in the kitchen.

Professionalism, responsibility, and initiative are expected from all culinary arts students. Our kitchen environment involves hot pots, sharp knives, and fast-paced work, so it is crucial for students to adhere to the school's set 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 should keep their fingernails short, without polish, to minimize the risk of food contamination. Lastly, students not in full uniform will not be permitted in the kitchen to ensure safety.

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

Happy Cooking,

Nathan Horrell
Culinary Arts Instructor