

Bistro 161
&
Bakery 161

Tues.-Thurs.
11:30-1:30

2017 Grand Opening * Wednesday, Sept. 27



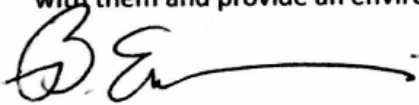
Video: <https://youtu.be/EWJK4e67B4w>

November 13, 2017

Re: Dubiski High School Culinary Arts Program

To Whom It May Concern:

I am writing this letter to communicate about the excellent culinary program that Dubiski Career High School offers their students. As a business owner, I have benefited from the educational program offered by Dubiski to their students. This culinary program provides all their students a wide variety of exposure and opportunities. I am pleased and excited to be working alongside Dubiski. Dubiski offers a unique opportunity to grow successful future employees for our community and I am happy to partner with them and provide an environment to teach and influence our young adults.

A handwritten signature in black ink, appearing to read 'BE', with a long horizontal flourish extending to the right.

Beth Envani, Owner
Big D Cupcake Company
5155 Lake Ridge Pkwy. #2
Grand Prairie, TX 75052

Sweet Things Bakery

www.sweetthingsbymalloreys.com

November 9, 2017



Dear Advance CTE:

It is with great pleasure that I recommend Grand Prairie ISD Culinary program to receive the Advance CTE Excellence in Action Award. I am currently partnering with the Dubiski Culinary department as they open 161 Bakery.

With my 8+ years of professional culinary experience, I am sharing my passion for baking with the Dubiski Culinary students as they enhance their student enterprise, 161 Bakery. Working with the students three days a week, I am providing a tangible extension of the program to ensure the Culinary Arts students graduate with valuable knowledge and experience as confectionary artists. In addition, I am assisting the students in marketing for the bakery to be open to the public, as well as creating student schedules, menus, price sheets, and promotional events. Sweet Things Bakery is also providing the Dubiski Culinary students with contacts for continuing education, advanced decorating classes, schooling options, and internships for students looking to further their career in the baking industry.

I am proud to be a part of such a dynamic Culinary program and look forward to growing the students as well as this partnership!

Sincerely,

A handwritten signature in blue ink that reads "Malloreys Bradford". The signature is written in a cursive, flowing style.

Malloreys Bradford, Owner
Sweet Things Bakery



2530 W Interstate 20
Grand Prairie, Texas 75052
972-660-1289
www.eatatbetos.com

November 9, 2017

To Whom It May Concern:

I am writing this letter to enthusiastically offer my support of the Culinary program at Dubiski Career High School in Grand Prairie ISD Career & Technical Education.

It has been a pleasure to host Dubiski Culinary student interns in my restaurant for the past two years. The students have been a tremendous asset to my staff and customers at Beto's Restaurant. Each and every student who interns with us can leave with a better understanding of the Culinary field.

In addition to hosting interns, I am also a member of Dubiski's Career Academy Advisory Board for the Academy of Human Services and Transportation. I participate in monthly advisory meetings where we provide guidance and support to the development of Dubiski students toward college and career success in their global community.

I strongly believe the GPISD Culinary program is deserving of the Advance CTE Excellence in Action Award. Dubiski Career High School and the Grand Prairie ISD will continue to have a direct impact on thousands of students and families. I support the Grand Prairie ISD Culinary Program and look forward to being a continued partner.

Sincerely,

A handwritten signature in blue ink, appearing to read "Albert Sanchez", with a long horizontal line extending to the right.

Albert Sanchez, Owner
Beto's Mexican Restaurant



To: 5th Annual Excellence-in-Action Awards Committee

Fr: Rick Herold, Director of Parks, Arts and Recreation City of Grand Prairie

Da: November 11, 2017

Re: *Culinary Program at Dubiski High School*

It is with great pride that I write a letter of support for the outstanding and life-changing Dubiski Culinary Program. I have had the distinct pleasure of working with this program for the last few years and they always earn my outstanding thanks and praise.

Their eatery, *Bistro 161*, which is open during the school year, is widely recognized as one of the best lunch restaurants in all of Grand Prairie. The new bakery is drawing raves from students, teachers and residents alike.

We have utilized the students many times in our Downtown Grand Prairie events at our Uptown Theater and Farmers Market. They have made homemade soups with the funding going to underserved populations in our community. They have been featured at many of our community events, and both the front of the house and back of the house earns outstanding marks.

In our new project, The Epic, a facility that is re-imagining leisure services in America, they will be assisting us by designing the menu for the café, preparing food for the café (named EpicEats) and serving the food. It is another joint learning opportunity that will become a model for others across the Country.

The students are well taught about food costs, food preparation, and the dos and don'ts for service. When we have a big event, my first thought is "let's check with Dubiski and see if they are open for the event."

As I stated earlier, this program is "life-changing"! Students are recognizing they can have a great career in the hospitality business. The students are a great source of pride to the school district as well as the entire community.

This growing program truly deserves this coveted honor! If I can provide any further information, please don't hesitate to call or email. Thanks again for your consideration!

Respectfully,

Rick Herold
Director of Parks, Arts and Recreation
City of Grand Prairie
rherold@gptx.org
972.237.8375



El Centro College

DALLAS COUNTY COMMUNITY COLLEGE DISTRICT

November 14, 2017

Dear Sir or Madame,

It is my pleasure to write this letter of support for the culinary arts program at Dubiski Career High School in Grand Prairie ISD. I have had the opportunity to work with the faculty and administration of this program and it has been a tremendous pleasure to partner with them to create a pathway for students to college and career success.

My relationship with Dubiski and Grand Prairie ISD spans a number of years as I have worked with them both in my capacity at El Centro College as well as a member of the Board of Directors of the Greater Dallas Restaurant Association. The students at Singley are highly motivated due in large part to the outstanding and engaging program of work set by their professional faculty members. They have designed a program that blends classroom learning with hands-on activities that mirror the rigor and demands of the food and hospitality industry. This, I believe, is the key to their success because students can connect their learning directly with the real world. Also, by the faculty's actions, students know that they are being led by industry-seasoned professionals who truly know their stuff!

For the last three years, El Centro College Food & Hospitality Institute has partnered with Grand Prairie ISD to offer dual credit courses to culinary arts students at Dubiski Career High School. We have approximately 37 students enrolled in up to 6 hours of college credit. We have worked closely with the counseling staff and faculty at Dubiski to roll out this program and they have performed as consummate professionals. Chef Johnathan Taylor, chef instructor at Dubiski, has been credentialed to deliver this instruction and he has engaged very successfully with El Centro College full-time faculty to understand the requirements and student learning objectives as well as receive the required training so he can successfully implement our required processes and assessment protocols. This initiative is a model partnership that will impact many students and propel them as successful citizens and productive contributors in the community.

Sincerely,

A handwritten signature in black ink, appearing to read 'Steve DeShazo'.

Steve DeShazo CEC, FMP, MAT
Director, Food & Hospitality Institute
El Centro College
sdeshazo@dccd.edu