



SPECIAL NEEDS SCHOOLS

FOOD FOR THOUGHT

Virginia Home for Boys and Girls offers a new culinary program.

Students at the **Virginia Home for Boys and Girls** in Henrico County are getting the chance to work in a commercial kitchen right on campus, thanks to a new culinary arts program. With a \$1 million renovation of the school's dining facility last year, they now have access to professional-grade equipment to help them hone their skills in the kitchen.

VHBG brought on a full-time culinary arts teacher in 2020 to oversee the new culinary arts and food service management program. The initiative incorporates the National Restaurant Association's ServSafe credential program into the curriculum, allowing students to earn certifications like ServSafe Food Handler (basic food safety practices) or Food Manager (preventing foodborne illness).

VHBG's president and CEO Claiborne Warner says it's an opportunity for students to learn a marketable skill. "Even with COVID restrictions, Richmond is still a foodie town, so this career training will give them a leg up when seeking employment," Warner says.



John G. Wood Specialized K-12 School at Virginia Home for Boys and Girls

Henrico

VHBG.org, 804-270-6566

John G. Wood Specialized K-12 School utilizes its small student-teacher ratios to accommodate individual learning styles, as well various educational, disciplinary, and therapeutic techniques to encourage academic success in students with emotional and behavioral challenges. The goal is to get students to the academic, emotional, and behavioral level to enter public school and succeed.