

Culinary Arts Students Say Cooking Is For The Birds - Turkeys That Is

by Lori Ferguson, Director at Coventry High School's Regional Career and Technical Center

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The crew putting out turkey dinners. From left to right: Thomas Rossi, Samuel Wright, Zachary Denman, Chef Marsella, David Phillips, and Bethany Haskell.

Students in the Culinary Arts program at Coventry High School's Regional Career and Technical Center recently completed their annual Thanksgiving dinners for folks of Coventry who are home-bound, elderly, and/or physically limited.

Each year, students in the Culinary Arts program team up with Coventry Human Services and cook, prepare and package turkey dinners complete with turkey, stuffing, mashed potatoes, butternut squash, peas, cranberry sauce, gravy and homemade biscuits.

This year, staff from Coventry's Department of Human Services picked up and delivered to the community more than 220 homemade Thanksgiving dinners prepared by our students. They also prepared and sold approximately 100 pies including cherry, blueberry, pumpkin, and turkey.



Aside from experiencing the art of cooking, students also experience the act of giving.

If you are interested in booking a business meeting, private party, or enjoying a relaxing lunch at our student run restaurant, The Knotty Oak Room, please call 401-822-9499 ext. 292 for reservations. For hours of operation or to learn more about services and program, visit our website:

<https://sites.google.com/site/theknottyoakroom/home>.

We also offer foods to go daily and artisan bread baked fresh daily for only \$1 that can be ordered on-line or phoned in.