



## PUBLIC INFORMATION

ITEM NO.   d.  

**DATE OF MEETING:** January 21, 2014

**REQUESTED BY:** David Williams, Chairman

**SHORT TITLE:** Recognition of Kelly B. Painter: Family & Consumer Sciences Teacher, Topsail High School, Hampstead, NC.

**BACKGROUND:** Chairman Williams has asked that Ms. Painter be officially recognized for her efforts at promoting Entrepreneurship and other "REAL WORLD" tools for students. On December 11, 2013, Topsail High School students celebrated the grand re-opening of Mocha Cove, a coffee shop operated by the Career Tech Students. Ms. Painter was interviewed by Ashley Jacobs of WWAY TV 3, and gave a grand tour of the coffee shop. Attached are the interview questions and answers.

These are the questions I was asked concerning the Mocha Cove:

1. Full name, position, years you've held that job
2. Number of students involve in Mocha Cove
3. Location of Mocha Cove, hours of operation, etc.
4. Why is this project important for your students?
5. This is the "second" coffee shop they'll run, tell us about the first one and why this one came to be
6. What kind of lessons will the children get from this?
7. What is your overall goal?
8. How can the community be involved? Buying products? Making donations?
9. What is the purpose of your class overall?
10. How much prep went into this?
11. ANYTHING you want to add

1. Kelly B. Painter; I am a Family & Consumer Sciences teacher concentrating in Foods, Nutrition, and Culinary Arts. This is my 10th year at Topsail High School
2. We have 22 members of the FCCLA (Family, Career, and Community Leaders of America) club as well as interns -at least 5. Plus all of my culinary arts students -24
3. New location: B-113. On the corner of the B and C wings of Topsail High School; hours of operation: Monday: closed Tuesday- Thurs: 3rd & 4th periods; after school until 3:45; Fridays: open for class orders and deliveries only
4. The FCCLA kids are the main beneficiaries of the coffee shop. We keep up with their hours worked and instead of "paying them" we pay for their expenses for state competition and if they are winners there, we cover the national competition expenses. They work the hours to earn the money to pay for their expenses. Win-win! Plus, this is a "real" work experience for my students. The skills they learn in the coffee shop at the school can be put on any resume for future jobs. I have had several students get jobs while in college at coffee shops because of their experience in the Mocha Cove.
5. This is quite a story: It all started in my Interior Design 2 class several years ago. I gave the kids an assignment: design a coffee shop. As they worked, they asked why can't we have a coffee shop at the school? I checked into it and found out that it was an acceptable idea. After getting approval at all levels, we then moved to our new high school and kind of lost the "vision". That summer I was approached from the guidance department about creating a place for the "free period" students. I suggested the coffee shop idea again. It was accepted and I was given a budget of \$1500 to get started. I bought paint and a 3 tables & chairs and found out that the Chamber of Commerce was going to have an oyster roast shortly. I knew that 2 students were doing coffee shops for their senior project: my daughter Emily Painter and student, Brad Cockrell. Sue France (our business teacher) arranged for them to go to the oyster roast to tell them about our idea. The business owners loved the idea and got behind it. Hampstead Furniture donated over \$10,000 in free furniture, Intracoastal Design donated t-shirts, Empire Signs, Design & More made our menu board, Access Glass gave us glass tops for our tables, and Java Estate Roastery gave us an espresso machine (\$4000), a bean grinder, and a coffee maker. Many

others donated items to make this all happen. People gave their time and expertise to make this all come together. I was amazed.

Now we are in phase 2. Because of the growth in our school population, and because the original space for Mocha Cove was wired to be a computer lab, we have had to move. The space is now smaller but much improved!! We now have plumbing, and a better organized area for accommodating the demand. We also have showcased art work from our art department and have created a website.

6. The main thing my students will gain from this is: 1. a first time work experience for many of them 2. the value of working to pay for a goal they have (competition expenses) 3. to learn responsibility 4. to realize they are among the few that get to work in Mocha Cove- there are many that would love to be in their shoes!!!!

7. My main goal in all of this is to teach a strong work ethic. Our kids need to learn what it means to have a work schedule, show up for work on time, and finish strongly. I want to teach them to work hard and honestly. That means to put away their cell phones, wear a clean uniform, and to give the coffee shop their undivided attention while at work. I want them to take pride in what they do and strive to improve what we do.

8. The community has done so much to help us and so many other clubs at the school. The main thing we need as teachers is supportive parents who are willing to give their time and energy to their high school student in the same way they did when their kids were little. Though these kids are almost grown, they still need to have parental support. It DOES make a difference.

9. The purpose of my class(es) is to teach my students how to make a living. I teach foods classes from the beginning techniques to advanced. My culinary arts classes learn how to run a restaurant from every aspect: front of the house, back of the house- baking and pastry, fruits & veggies, proteins, and dishwashing. My kids learn that the food industry is hard work. They have the opportunity to get their SERVSAFE certification in my classes as well.

10. Prep? We began over summer preparing by applying for a grant from Lowes Home Improvement. We found out in September that we received a \$900 grant from them to help rebuild Mocha Cove. We purchased paint, cabinetry, and counter tops from them with the grant. My students organized the work of painting the new space. Pender County Schools took care of the plumbing and electrical work needed. We have worked MANY hours preparing this space. I have had a parent volunteer his time to build part of our cabinet system. We have developed a website, ordered t-shirts, had our pricing board redone, organized our work schedules for the students, ordered our inventory, given up our Saturdays and put in after school hours, etc. to see this completed. It has been a group effort. I have some amazing students, parents, and community supporters. Something of this magnitude does not happen without major support. There is so much more to tell you. Perhaps in person????

11. Because of Mocha Cove I have been able to fund everything my club does. We have been able to partner with Sears Landing Restaurant for the last 2 years in helping needy students during the holiday season. We have been able to give money to other clubs at our school to help those students pay for their competition expenses. We have also been able to fund the culinary arts classes in purchasing equipment and unique food items to enhance the learning experience. Many students cannot afford a culinary uniform: Mocha Cove has been able to cover that. And lastly, the coffee shop has been a peaceful place students can come to either chill or to get themselves back together. I have sat down many times one on one with students in there just because they need to talk . The peaceful environment helps contribute to that. If I can make the

difference in one person's life by listening, then the whole effort of putting Mocha Cove together is worth it.

One last comment: The Mocha Cove is a curriculum-driven, student-run entrepreneurial project. I am required to expose my students to real work experiences and the coffee shop does this in such a wonderful, rewarding, and profitable way. The students take ownership of the coffee shop and strive to make it work. They are very excited about the grand opening. I know you will see that when you meet them.