

Hail to the Chefs

Culinary Like No Other

EVHS has had its food related classes for a few years now, but none of the food ever left the classroom unless students decided to bring a plate to their friend. With the new catering program, the students make meals for certain events around campus, and for teacher lunches. While the teacher, Mr. Moyer, is in charge of getting them gigs and organizing all the financial aspects of the class, this is a student driven area. Each student has a partner or small group to do one assigned task, after each section is done it all comes together in a delicious and uniform meal. "I would love to see the program grow from where it is to larger classes. The more students the more we can accomplish and be able to do for the school and the community," said Mr. Moyer.

TO THE FINAL DRIP. Primo Bryan ('25) measures out BBQ sauce. He was partnered with Mason Metz ('25) to cook and season the chicken for one of the main courses for an after school event. "I like catering because it isn't like normal classwork, we are in charge of what we are doing in the kitchen," said Primo Bryan ('25). Photo Credit: Ella Hanley

THE AMAZING MR. MOYER. In the 2022-2023 school year, EVHS welcomed its first ever catering class. Innovation and leadership run through the classroom every Wednesday morning. "I really enjoy the creativity it allows for students in the kitchen," said Mr. Moyer. Photo Credit: Ella Hanley



CHOPPED. Each student has an assigned job to add to the final meal. Safety and basic kitchen skills are a crucial part of taking this class. Photo Credit: Ella Hanley



Real World