

**Weaver Academy of Advanced Technology & Performing Arts**  
**300 South Spring Street / Greensboro, NC 27401 / 336-370-8282**  
**CULINARY ARTS & HOSPITALITY**

Dear Student and Parent or Guardian,

Welcome to Weaver Academy and the Culinary Arts and Hospitality program.

In order to make the upcoming semester(s) a success, we ask that you please take some time to read some documents (including this one) with some very important information regarding Weaver Academy Culinary Arts and Hospitality courses.

Your student will be required to participate in classroom and lab activities in a commercial kitchen. Please understand that this requires the use of specialized equipment, (such as knives, slicing machines, large orbital mixers, high output gas ranges, etc.) which can be hazardous if not used properly. All students will always be required to act responsibly and safely and to practice safe food handling procedures as required by law. It is also recommended that you purchase school insurance from the home school in the event of an accident. You and your student will also be required to sign the Health Policy Agreement as required by the Guilford County Health Department.

Please read the *Culinary Arts & Hospitality Course Syllabus* carefully to get an understanding of the course requirements and student expectations. Please sign in the appropriate space below verifying that you have read and understand the materials provided to you and your student.

I am looking forward to working with you in the coming year.

Sincerely,

Chef Marion L. Osborne  
*Culinary Arts Instructor,*  
*Weaver Academy*

Student Name: \_\_\_\_\_  
Please Print

I have read and understand the syllabus, requirements, and expectations of this course.

Signature of Student: \_\_\_\_\_

Signature of Parent: \_\_\_\_\_