

# DENTAL ASSISTANT Students Promote the Importance of Dental Hygiene



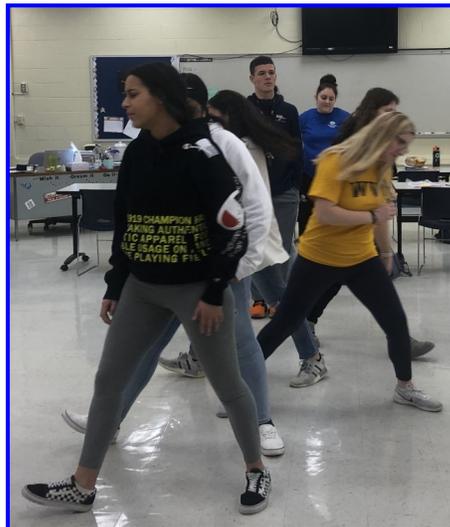
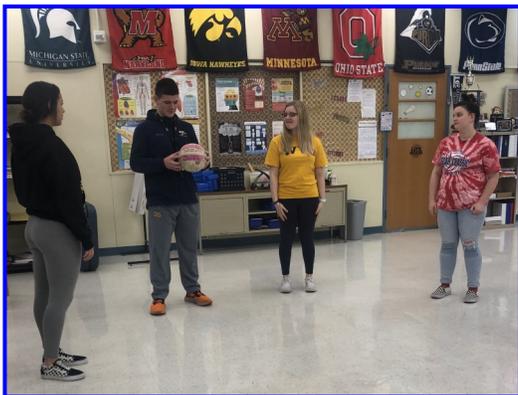
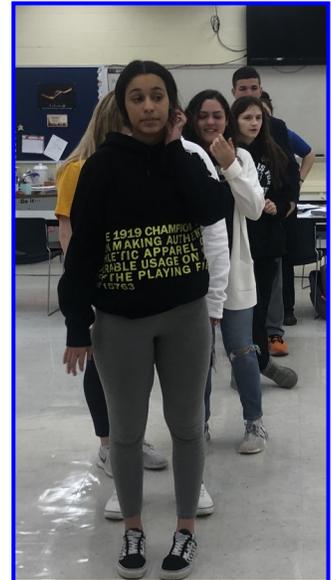
**February** is National Children's Dental Health Month (NCDHM). This was a great opportunity to promote the benefits of good oral health and developing good dental health habits at an early age. The dental students explained the importance of how regular dental visits help children get a good start on a lifetime of healthy teeth and gums. The students presented Dental Health Month at the Lebanon YMCA, Ebenezer Elementary, Lebanon Southwest and A to Z Day Care in Palmyra.

# SPORTS THERAPY SCIENCES:

## TEAM BUILDING IN THE CLASSROOM



On February 7, CTC School Counselors, Mrs. Flowers and Mrs. Yingst had the opportunity to work with the Sport Therapy Sciences class to provide team building activities to the students. There were a couple activities to celebrate our differences and increase communication among peers. A good time was had by all and here are some photos displaying some of the activities. Mrs. Flowers and Mrs. Yingst would like to thank Mrs. Seyfert for hosting us.



# STUDENT ACHIEVEMENT: A Recipe for Success



on production and assisting with any issues. He is constantly developing new and more efficient procedures, as well as new recipes to suite a variety of tastes.

"We have to be very organized, consistent and accurate to fulfill all of the menu items for every location while maintaining the demands and expectations of every area," he said.

The culinary arts and hospitality industry has a reputation for having long hours, including holidays, weekends, late nights and little time off for workers. Thad found a much different culture at Masonic Village.

"They embrace the Mission of Love, not only with their residents, but also their employees," he said. "Everyone here is like family and will do anything to assist each other in times of need. The atmosphere of collaboration, professionalism and striving for improvement is motivating."

Thad uses his skills and knowledge to serve his community by volunteering on advisory committees with local culinary and pastry schools and helping develop standardized exams for culinary and pastry arts programs across the country. He also coordinates donations from the Culinary Arts Center to the Ronald McDonald House in Hershey once a year.

When Thad is in the kitchen, he strives to keep it simple, which makes it easy to please palates of all ages.

"When I was working in London, my chef taught me it takes more talent to make a dish taste fantastic utilizing less ingredients and processes than to complicate a dish with procedures and flavors," he said. "He challenged me to create all of my dishes using three ingredients or fewer and to simplify my way of thinking."

**Thad Campbell is a 1996 graduate of the Culinary Arts program.**



When Thad Campbell food production manager at Masonic Village at Elizabethtown, isn't coordinating behind-the-scenes efforts of 20 kitchens across the campus, he's cooking up plenty of inspiration for his staff to keep learning and growing.

His focus on his day-to-day work, continuing education at the culinary industry's reputation in the community has earned him the American Culinary Federations' Chef Professionalism Award.

Inspired by television chefs Julia Child and Galloping Gourmet, Thad started cooking meals for his family at an early age. His first brush with the culinary arts and hospitality industry was at age 15 in the Quentin Haus Restaurant. He was hired as a dishwasher but was quickly promoted to cook. As he prepared to choose his path for the future, he was leaning toward art until he discovered the Lebanon County Career and Technology Center (LCCTC) offered a culinary arts class that included lessons in carving ice—a combination of his passions for art and food service.

Thad graduated from LCCTC with a culinary diploma and earned the

Outstanding Culinary Student of the Year award, but his education was just beginning.

"I wanted to continually improve, so I decided to work in places that pushed me to be better and expand my knowledge," he said. "I decided to leave the area and work at high end hotels and restaurants in two different countries where I learned much of what I know from top chefs within the field."

Thad is working on his Certified Executive Chef Certification, which entails taking classes and completing a written exam to test knowledge and a practical exam to test skills and proficiencies.

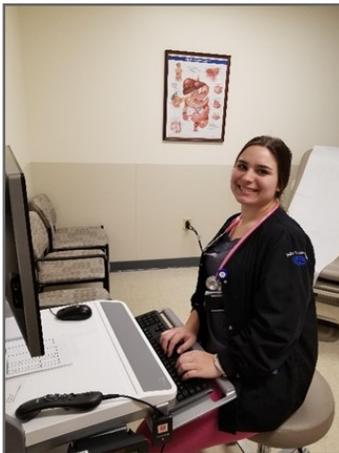
"Continuing education assists with maintaining and improving performance by refreshing and advancing skills and practices while offering different points of view," Thad said.

Thad joined Masonic Village in March 2018. His work day starts before most people are awake. He greets the team he oversees in the Culinary Arts Center (the hub of food service operations on campus) to make sure they are set for the day. He checks emails, attends meetings and spends most of his time working

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# MEDICAL ASSISTANT CLINICAL ROTATIONS AND INTERNSHIPS – Gehman

The following students were all interns through the Wellspan Health Family and Speciality Offices. They are as follows: Aryana Hromco, NL; Brooke Dettery, EL; Gracie Snyder, CL; Hailey Orfino, EL; Naomi Gonzalez, LH; Rahma Desouky, LH; Rachael Smith, EL; and Gabriela Torres, LH



# MEDICAL ASSISTANT CLINICAL ROTATIONS AND INTERNSHIPS - Gehman

The following students were interns at Penn Medicine Lancaster General Health: Bethany Lippi, CL, Lebanon Urgent Care; and Marysette Velazquez, LH, Quentin Family Medicine



**Penn Medicine**  
Lancaster General Health

## What Is a Medical Assistant?

Medical assistants work alongside physicians, mainly in outpatient or ambulatory care facilities, such as medical offices and clinics.

**Facts:** Medical assisting is one of the nation's careers growing much faster than average for all occupations, according to the US Bureau of Labor Statistics, attributing job growth to the following:

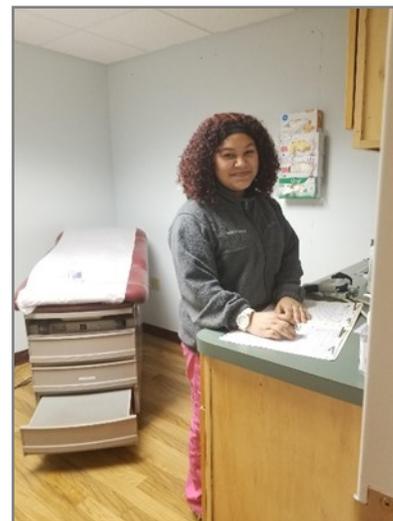
- ⇒ Predicted surge in the number of physicians' offices and outpatient care facilities
- ⇒ Technological advancements
- ⇒ Growing number of elderly Americans who need medical treatment

**Job Responsibilities:** Medical assistants are cross-trained to perform administrative and clinical duties.



The following students completed their clinical rotations at other facilities.

They are: Katie Mutek, NLHS, LCCTC; Nagely Figueroa, CCHS, Lebanon Family Health Services; and Keila Rivera, LH, Volunteers in Medicine



We would like to thank all the facilities, providers, staff and anyone who assisted with the continuing education of our students. We cannot do this without you!

## Welding Program Students Complete Trailer Project



Students in the Welding program recently designed and completed a shop work project for the Assistant Director of Programs, Mr. Matthew Schwenk. The students sized, cut, bent, and welded expanded metal onto the sides of Mr. Schwenk's cargo trailer. They also designed a bracket system to allow the future addition of wooden sides. This increased the versatility of the trailer's hauling capacity. Student Hunter Fox provided innovative design ideas and served as the student project foreman. "This was another demonstration of our students' excellent problem solving and technical skills," said Schwenk. Welding Instructor, Mr. Jeff Lazorczyk, used the project to further hone the skills of his more advanced students. New Welding Instructor, Mr. Josh Miller, also provided key input and student direction.



## FEBRUARY ROTARY STUDENTS OF THE MONTH LUNCHEON



Larissa Ealy, Pastry Arts, NL  
Brandon Walker, Auto Body Tech., CL

## Please Welcome New Staff Member . . . Joshua Miller, Welding Instructor

Josh graduated from Upper Dauphin Area High School in 2000. He became an ironworker in New York City where he learned to weld and fabricate all over the five boroughs. From there he carried his career of ironwork/welding to York, Pennsylvania and worked for Stewart and Tate Inc. for twelve years. Josh has earned many different welding certifications through the American Welding Society which lead to his ability to work at Dura-bond Pipe as a fabricator. He has also welded on boilers and furnaces at Harman Stoves.

Josh lives in the Harrisburg suburbs with his wife and they are expecting their first child in the fall of 2020. He enjoys hiking with his dog, camping, hunting, fishing, spending time with his family and friends, and riding his motorcycle.



## 1950's Themed Week . . . March 3-6, 2020

The Hilltop Café had a busy line of cooks grilling and frying up burgers, cheesesteaks and Po' Boys in the traditional open style grill throughout their 1950's celebration. They also served a variety of old-fashioned milkshakes and an array of desserts. The waiters and waitresses were decked out in 1950's attire which included leather jackets, poodle skirts, and saddle shoes.

The popular "1950's" themed week filled just about every table throughout the week.

The Culinary and Pastry Arts students thank you for your patronage. Without you, the Hilltop Cafe would not be able to provide the necessary hands-on experiences to prepare our students for the real world.



## SkillsUSA District Competition



The student competitors did a WONDERFUL job and represented the LCCTC with pride, sportsmanship, dignity, and excellence! The comment was made at the Lancaster County CTC awards ceremony that this year's competitors were the most respectful and the most skilled compared to past years, so that says a lot about our students at the CTC. Our instructors and staff work endlessly to provide the students with a quality education! Thank you to the instructors and support staff for your continued support and dedication to the students as your hard work is much appreciated!

### What is SkillsUSA?

SkillsUSA is a national nonprofit student organization that serves students enrolled in career and technical education training programs at our nation's public high schools and colleges. SkillsUSA's mission is to empower its members to become world class workers and responsible American citizens.

Please congratulate the following student competitors as they medaled in the district competition at Lancaster County CTC.

#### Advertising and Design

1st place- Makayla Sherrid (Gold Medalist)

#### Collision Repair

1st place- Zachary Corbin (Gold Medalist)

#### Automotive Maintenance Light Repair

2nd place- David Patrushev (Silver Medalist)

#### Criminal Justice

2nd place- Jennifer Molter (Silver Medalist)

#### Welding

2nd place- Rylee Weaver (Silver Medalist)

#### Crime Scene Investigation Team (3 competitors)

3rd place- Jeremy Bicksler (Bronze Medalist)

Kayden Freeman

Kameron Freeman

#### Dental Assisting

3rd place- Hannah Stohler (Bronze Medalist)



# 2020 LCCTC Fashion

The theme of this year's fashion show was Greek Mythology, who chooses such a thing. The students of Commercial Art and Design did a great job and it was a hit. The only thing missing was the Trojan Horse. Models wowed the audience with stunning outfits from The Glass Slipper and Central Pa Tuxedo. The Cosmetology class prepared the ladies with fingernail painting, hair and make-up for a beautiful look. Fortunately, the carpentry and electrical classes handle all the runway setup and lights. Media Communication videos the show from 3 angles creating a professional looking video production. Students from multiple classes volunteer to strut their stuff for all their classmates, administration and guests, a rare opportunity to collaborate on a project of this size. We would like to send a special thank you to Administration for allowing us the project, Mrs. Eckert for supplying the flowers she obtains from Hendrick's Flower Shop and the ladies in the cafeteria who put up with all our disruptions. Mrs. Barrett for keeping everything running smoothly back stage with the ladies and Mr. Hartman for preparing the musical accompaniment.



(left) Master of Ceremonies Mallory Davis did an outstanding job announcing and keeping the show rocking.

# 2020 LCCTC Fashion



# Rotary Students-of-the-Month March 2020



**Katelyn Embrosky, NL  
Dental Assistant**

**Katelyn Embrosky** is the daughter of Peter and Kelley Embrosky, Jonestown, PA. Katelyn is a senior at Northern Lebanon High School and is enrolled in the Dental Assistant program at the Lebanon County Career and Technology Center.

At the CTC, Katelyn is a member of the National Technical Honor Society

and the SkillsUSA student organization.

At Northern Lebanon, she has participated in numerous clubs and sports such as tennis, field hockey, track and field, mini THON and wrestling manager.

She volunteers her time with her church and the local food pantry. Katelyn also works part-time at Hershey Chocolate World.

After graduation, Katelyn plans to continue her education at West Liberty University in dental hygiene program. Her career goal is to become a dental hygienist.



**Amani Jones, CL  
Culinary Arts**

**Amani Jones** is the son of Anthony and Alicia Jones, Lebanon, PA. Amani is a senior at Cedar Crest High School and is enrolled at Lebanon County Career and Technology Center in the Culinary Arts program.

At the CTC, Amani is a member of the student

organization, SkillsUSA

At Cedar Crest, he has participated in golf, basketball and baseball teams and a member of the Aavidum club

Outside of school, he works part-time at the Red Headed League and volunteers at numerous community activities with the Culinary and Pastry Arts programs.

After graduation, Amani plans to attend Stevenson College to major in Finance as well as play baseball. His career goal is to hopefully play professional baseball as well as own a restaurant.



## Automotive Service Excellence (ASE) Foundation Accreditation



The Automotive Service Excellence (ASE) Foundation will be recommending our Automotive Technology program for accreditation. This recommendation is based on a successful on-site evaluation which was completed on 3/9/20 and 3/10/20. The ASE process is designed to evaluate the quality of a school's automotive service program and bridge the gap between employer needs and how we teach students to properly prepare them for the workforce. The accreditation aligns the efforts of educators, industry experts, students, and the community. "It is a collaborative way to improve a program and accreditation provides more opportunities

for our students," said Matthew Schwenk, Assistant Director of Programs. Students can further benefit from standardized tasks, postsecondary credit, and donations from the National Automotive Technicians Education Foundation (NATEF). Local car dealership owner, Randy Ebersole, has also been a critical contributor to the advancement of the program.

