



CTAE Connect

Arlington Public Schools

October 2020

Culinary students at the Arlington Career Center completed their first at-home lab activity, knotted dinner rolls. In this lab activity, students practiced measuring weight, volume, and temperature and demonstrating gluten development. Students picked up ingredients for the assignment from the Career Center on a Monday and then spent the rest of the week completing their lab production and document production with photo evidence and a lab reflection narrative. The students were excited to show off their final product and will continue to complete weekly labs.



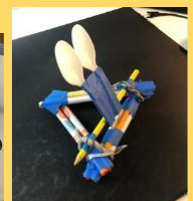
Students in Christine Taylor's 7th grade Teen Living class at Dorothy Hamm practiced their communication skills for an assignment. Ms. Taylor prepared a peanut butter and jelly sandwich according to the instructions provided by students during class, as they worked together to explain the process. The results were the perfect introduction to why speaking and listening are so important!



ACC students in Mr. Nystrom's Engineering II class are working to design and create a Halloween candy dispenser which will showcase what they have learned about simple machines. The candy dispenser will be constructed of mostly recycled materials and should be designed to keep trick-or-treaters safely six feet apart and contact free.

Photos and updates in the November issue.

Students in Gareth Hall's PLTW Introduction to Engineering class at Washington Liberty were challenged to create a launch device from found materials at home. In this first virtual collaboration, students utilized the design process to guide their initial thoughts and concepts and created small tabletop launch devices. The devices have been tested and students carefully recorded their data for analysis, which will inform discussions about precision and accuracy. Working collaboratively in Teams, students also analyzed each other's devices, to provide feedback and suggestions for improvement.



Students in Zahra Castellano's Foods & Fitness classes at Yorktown will have a guest chef join their classes virtually this month. Chef Meg McGilvary Panameno, owner and operator of Worth Her Salt Personal Catering, will answer questions and perform a food demonstration for students (recipe included!). This opportunity will be shared with Foods classes at the other high schools as well.



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