Cabbages, Car Repair & Culinary Arts

Students at Washington High can get their hands dirty and learn how to fix cars at the school’s auto shop. The school just began offering the class again last year, and it teaches 30 students the basics of how cars operate as they build a model car of their own that is required to carry an egg safely through a collision. This week they will be finishing up their cars and testing them. The shop is still fitted with only basic car maintenance and repair equipment, but recently San Francisco Toyota donated cash and an engine block to work with as the shop continues to modernize. There’s an afterschool class, too, which is open to students from other high schools, and there’s still space in the class for interested students.

When: Tuesday, Sept. 10 / 2:30-3:15 p.m.
Where: Washington HS / 600 32nd Ave.

The School Farm is bursting with kale, Swiss chard, cabbage, green tomatoes, four varieties of quinoa, squash and approximately 22 chickens. Established by ECO SF on the Academy of Arts and Sciences/Ruth Asawa School of the Arts campus, the farm is tended by students, ECO SF staff and volunteers, and it is used as part of the curriculum by the schools’ Environmental Science and Biology classes among others. The farm is so productive that ECO SF runs a weekly stand at the school site to sell the produce.

When: Farm Club / Wednesday, Sept 11 / 12:30-1:00 p.m
Farm Stand / Thursday, Sept 12 / 3:00 – 4:00 p.m.
Where: 555 Portola Dr.

Last year, a new Culinary Arts program began at John O’Connell High where students not only learned their way around a professional kitchen and created restaurant-quality meals, but also became certified to work in restaurants while still in high school. This year they are taking the next step by learning how to run a food trade. Everything, from a business plan to figuring out the customer market and keeping the business in the black will be learned “on the job” as students compete in teams to create and sell sandwiches to O’Connell staff each week. The class is led by Chef Dan Scherotter, who sold the SF restaurant Palio D’Asti last year to head up the culinary program at O’Connell. He is working with O’Connell High economics teacher Ruben Quezada to teach both theory and trade in the school’s new lab integration model that prepares students for both college and career.

When: Thursday, Sept. 12 / 9:00-11:00 a.m.
Where: John O’Connell HS / 2355 Folsom St.

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