

Contribution Opportunities for San Francisco High School Culinary Programs

Two San Francisco high school culinary programs are looking to the restaurant community for some assistance with kitchen supplies and contacted GGRA to get the word out. The two schools, Ida B. Wells and John O'Connell, have full-time Chef Instructors and each program has about 45 dedicated students enrolled.

The wish list for each school is below. If your restaurant is able to contribute, here is the contact information for each program:

Alice Cravens, Chef-Instructor
Ida B. Wells High School
(415) 250-0560 - Alice's cell number

Sharon Lee, Chef-Instructor
John O'Connell High School
(415) 695-5370 - Phone number of John O'Connell

Wish Lists

For Ida B. Wells High School

1. 8 inch knives (12)
2. cutting boards (12)
3. measuring cup sets (12)
4. measuring spoon sets (12)
5. assorted mixing bowls
6. assorted solid, perforated, slotted spoons 5 each
7. 2 40 quart pots with lids
8. 2 medium size rondo's with lids
9. Cambro' round, square 4qt. 6qt with lids
10. 1/2 200 pans, 1/2 400 pans (10)
11. Sheet pans 1/2 and full size 1dozen

For John O'Connell High School

1. Washer & Dryer
2. Hood with ansul system
3. small commercial dish machine
4. Small dipper freezer
5. Water filtration system
6. Lexans with lids
7. simple pos system
8. clock in punch system
9. eventually, service ware for 50 people for events
10. gift certificates to restaurants (students could review restaurant as a reward assignment)