

**Policy 2520.13 West Virginia College- and Career-Readiness Programs of Study/Standards for Career and Technical Education**  
**Comment Log**  
**August 9, 2017 - September 11, 2017**

Action                      Type  
N: No Response      - Negative  
NA: Not Accepted    + Positive  
A: Accepted              o Neutral

Date	Individual/Organization	Comments	Action/ Type	Rationale
8/24/17	Megan Pintus	<p>Program of study: BM1465 Management and Administrative Support and BM 1410 Accounting and Financernrn Changing the Program Required courses once again only harms these programs and the potential to attain the "completer" status. When these courses are included in a comprehensive high school, it is very difficult to meet the requirements when the programs required courses are very specific such as is being proposed for the 2018-19 school year. rnrnFor one, in my six years of teaching, this will make my third revision of the complete programs of study. The constant change makes it difficult to keep up with what courses students have or haven't taken and what program of study they entered the program on. Not only that, but it is impossible to build and sustain a program when the courses are constantly changing and my curriculum must change to meet the requirements each year. There is no consistency.rnrnSecondly, our individual school's statistics show that the currently implemented program of study for the 2017-2018 school year have increased our completer numbers drastically. rnrnIn 2015, we had three students complete four or more business courses, only two of those were able to become completers due to the strict class criteria. rnrnIn 2016, seven students completed four or more business courses, yet zero became completers because they yet again did not</p>	NA/-	<p>The WVDE staff thoroughly analyzed the enrollment, completion, labor market needs and placement performance data for all CTE programs of schools in career centers, comprehensive high schools and high schools. The analysis showed programs of study in the Business and Finance clusters were often not sequenced as Perkins defined programs of study, scheduled more as random electives and did not achieve satisfactory student completion results. A local decision can be made to convert and schedule these courses as electives instead of state-approved CTE programs of study tied to federal and state funding opportunities.</p> <p>In analyzing courses of students completing multiple Business and Finance programs of study we found duplication in required courses that resulted in a student taking only one additional course to complete two programs. We eliminated program of study duplication to assure completers were achieving multiple skill sets to meet business industry needs.</p> <p>Federal Perkins requirements specify that the state must implement an assessment to evaluate technical skill sets. The NOCTI standards and competencies are validated by business and</p>

		<p>meet the specific four courses outlined in the program. It is not as though these students were not getting the education, but instead they chose to take the harder, more in depth classes rather than the basic courses such as Computer Applications and Introduction to business. These students also acquired on average 9 hours of college credit through these courses, yet were not qualified to be completers.</p> <p>In 2017, nine students completed four or more courses, yet only four qualified to be completers.</p> <p>And finally, this year, 2018, we have a potential for 12 completers. A drastic increase thanks to the current guidelines that allow students to complete the business marketing essentials course and then choose their pathway for the additional three courses. If the currently proposed changes had taken place this year, only four of those twelve students would be completers.</p> <p>The strict guidelines make it impossible for students to meet the requirements. We are not a program where students enter in the junior year, devote their schedule to program and are pathway-ed into the courses their senior year. Our students enter our program in all grades and take the courses in no particular order.</p> <p>Being part of a comprehensive high school, I am fighting for my students to be scheduled into my courses. I am combating AP and honors courses that are held the same time as my class. Schedule conflicts are a constant struggle and we are unable to get students into the specific courses needed to meet the criteria.</p> <p>Lastly, we must consider that many of our students completing through the business program are those which are moving on to college. We are not training our students to send them directly out into the workforce, rather we are training them to excel at the next level of education and training. Limiting the students to a specific content area is not properly preparing them for the courses they will encounter.</p>	<p>industry, provide postsecondary education credit opportunities, measure student mastery of technical skills and disaggregate results down to the competency level to drive curriculum improvements.</p> <p>West Virginia labor market supports the need for potential employees not only with college degrees but there is a high demand for those completing certificate (career technical) programs for entry level positions.</p>
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		In any college, whether technical, community, or university, students are required to take a course covering every aspect of business, ie. accounting, marketing, management, law, computer, communication, etc. Why are we giving them the impression that only a single concentration is where they should be focusing. We are tunneling them into a specific content area when in fact we should be training them to be versatile, well rounded members. Please consider keeping the these two programs the same as has been implemented for the past few years.		
8/29/17	Erica Newsome/Logan County Schools	Requiring students to participate in extracurriculars does not take into account the fact that most teachers who run extracurriculars are not compensated, or not adequately compensated for the time and effort that goes into such endeavors. Forcing students to participate will make existing programs more problematic, as having apathetic members of a club will inevitably decrease the positive impact that the club has on students who are there due to their level of interest.	N/o	CTSOs are co-curricular not extracurricular
8/29/17	Patsy Edward Conch/United Technical Center	Although I do believe students organizations are a good thing, I do not believe they are as relevant as thorough instruction and real life applications.	N/o	
9/2/17	Timothy Toler/Putnam Career Technical Center	I think that requiring all students to become members of student organizations is an outstanding thought. Since we are Simulated Workplace in all CTE classes. The practice of joining a student organization would represent joining a professional organization in the work place. The only problem I see with it is our school systems doesn't have a problem paying athletic coaches for similar positions. The athletic positions is responsible for a small amount of students compared to the number of students that participate in student organizations. For instance, SkillsUSA student organization at Putnam Career and Technical Center will average around 350 members with 2 teachers taking responsibility for those	N/o	

		students for the entire school year for minimal pay for their efforts. Some counties pays those type of teachers nothing. Thank You for allowing me to comment on this.		
9/10/2017	Mary Gail Updike/Martinsburg, WV	This program is essential especially for students that do not have parents at home to teach them these skills! Nutrition jobs are expanding and our children deserve a well rounded education!	NA/-	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.
9/10/17	Christine Mills/Spring Mills HS	<p>POLICY 2520.13rnl believe the WVDE should not remove the Nutrition and Food Science Program and am writing in favor of its being kept in WV public high schools. This program is valuable to students for the following reasons and many more...rnl. The program provides extensive career exploration, and there are growing opportunities for students to work in the field.rnl2. The program teaches healthy eating by promoting nutrition, healthy lifestyles, and in teaching cooking skills provides training to cook at home which is known to be beneficial in terms of financial savings, special needs substitutions, and the general family connectedness so important in a state plagued with substance abuse problems. rnl3. The program also provides opportunity to receive nationally recognized certifications for career readiness that aids in securing employment.rnl4. Students learn in a Simulated Workplace environment where they obtain employability skills that perspective employers and industry !</p> <p>values.rnl5. These courses meet the needs of learners of all abilities and teach not only industry level skills and knowledge, but also life skill so needed by our students with disabilities. rnl6. Students in Nutrition</p>	NA/-	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.

		and Food Science build self-esteem, verbal and non-communication skills, math and reading skills, and a wide variety of other transferrable skills.rn7. Finally, many students simply love the coursework and classes never fail to fill up. Loving learning keeps students attending and being successful in West Virginia schools.		
9/11/17	Amy Egress/Falling Waters, WV	Regarding the removal of the Nutrition & Food Science Program from the CRE approved curriculum list:rn1) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.rn2)We have a shortage of Registered Dietitians in WV. rn3) West Virginia was rated #1 in obesity in 2016. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense. rn4) Students in the Nutrition & Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT), Basic First Aid/CPR, OSHA 100, Microsoft Digital Literacy, and the West Virginia Welcome. rn5) Nutrition & Food Science prepares students for careers in Health Science. C!ompleters from this program have furthered their studies in college as nursing, phlebotomy, kinesiology, and physical therapy majors. rn6)This year, Nutrition and Foods Programs reach roughly 600 students in Berkeley County alone. Without these programs, our 600 students will have to fight for one of 24 seats in the culinary related programs offered by James Rumsey Technical Center. This does not include seats currently taken by JRTI students. The actual number of open seats could be much less. The other 576 (approximate) students will have to choose courses in a non-related field. rn7) Students currently enrolled	NA/-	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students. Students who begin a CTE program of study are permitted to complete the program during their secondary years. (i.e., if a student begins in 2017 as a freshman, they would have until 2021 to complete the original POS and be counted as a state completer via WVEIS)

		<p>in the Nutrition &amp; Food Science programs will not be able to complete the program if Policy 2520.13 is approved. The credits they have earned thus far cannot be transferred to another CTE completer program. This is especially discouraging to our skilled pathway students on class 3, who will need to restart another program (4 classes total). rn8) Students who are currently enrolled, but not completing the program this year will not be eligible to receive EDGE credits. Several WV colleges and universities accept this EDGE credit in place of a college nutrition course saving students time and money. rn9) Nutrition programs use class time to practice real life skills including catering many school events. Without a Nutrition &amp; Foods Program, our students will not have an opportunity to create appealing foods for a variety of situations. These opportunities give our students a chance to build self esteem while working in the Simulated Workplace. We also provide a needed service to our school, our district, and our local community by offering our services. If our program is removed, we will be forced to teach programs that do not allow us to serve in this much needed and appreciated manner. In addition, individual school hospitality cost will be increased. rn10) All Berkeley County High Schools have relatively new kitchen labs. Without Nutrition &amp; Food Science, these classrooms will no longer be used. The money spent on the equipment will be wasted. Martinsburg High received a grant from Whirlpool Corporation and Orsini's Appliances in April 2017. The entire kitchen lab was replaced with state of the art equipment. Spring Mills High was built 4 years ago with a state of the art kitchen lab. Policy 2520.13 will ensure that this equipment isn't used after school year 2017-18.rn11) Though the policy allows for one class (Food Preparation) to remain, it is offered only as an elective. FACS teachers must offer CTE completer courses as first priority. An elective like</p>		
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		<p>Food Prep will be offered once a day if we are lucky. In addition, funding for this elective will not be stable since it not on an approved completer program list. rn12) Most importantly, students love this program. Our programs are full. We don't have to advertise our programs. Each Berkeley County High School has increased enrollment and completers. Martinsburg High had 181 students sign up for Nutrition &amp; Foods! I this year, but we only had 75 seats available for those stu!dents. The other 3 high schools have very similar numbers. Our students come to school because they enjoy our classes. I know many students will be devastated when this program is removed. They believe in what they are learning. They are proud to work in our Simulated Workplace. They feel welcome in our classrooms. What will happen to those students? Where will they go? Will they have the same passion for something other than the Nutrition &amp; Food Science program? Or will they feel defeated because YOU didn't value their chosen career pathway enough to let them continue?</p>		
9/11/17	Carol S. Fulks/WV Hospitality & Travel Association	<p>There is presently no lodging program for the hospitality and tourism industry as in the past. Please add the lodging program as this program is of utmost importance to the lodging industry as well as to future students. Thanks. csf</p>	A/+	<p>The Lodging specialization will be add to the Hospitality Program of Study.</p>
9/11/17	Nancy Martz/Retired Teacher of Berkeley County	<p>Please do not cut the foods and science programs in the WV high schools. This program not only teaches young people how to prepare healthy meals, but teaches them healthy alternatives for a better life style while they are young and helps them make better choices so they can prevent some health problems earlier in life and not problems with things such as high blood pressure, diabetes, and other illnesses which are so prevalent in West Virginia.</p>	NA/-	<p>Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science &amp; Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.</p>
9/11/17	Kim Steckman/Martinsburg, WV	<p>Policy 2520.13 rnrnAs the Department Chair for a school that offer this program, I'm asking the WV Board of Education to reconsider removing this</p>	NA/-	<p>Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science &amp; Nutrition</p>

		<p>program. Below are some important items to be considered prior to eliminating a solid program that enables student success.</p> <p>1) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.</p> <p>2) We have a shortage of Registered Dietitians in WV.</p> <p>3) West Virginia was rated #1 in obesity in 2016. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense.</p> <p>4) Students in the Nutrition &amp; Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT)!, Basic First Aid/CPR, OSHA 100, Microsoft Digital Literacy, and the West Virginia Welcome.</p> <p>5) Nutrition &amp; Food Science prepares students for careers in Health Science. Completers from this program have furthered their studies in college as nursing, phlebotomy, kinesiology, and physical therapy majors.</p> <p>6) This year, Nutrition and Foods Programs reach roughly 600 students in Berkeley County alone. Without these programs, our 600 students will have to fight for one of 24 seats in the culinary related programs offered by James Rumsey Technical Center. This does not include seats currently taken by JRTI students. The actual number of open seats could be much less. The other 576 (approximate) students will have to choose courses in a non-related field.</p> <p>7) Students currently enrolled in the Nutrition &amp; Food Science programs will not be able to complete the program if Policy 2520.13 is approved. The credits they have earned thus far cannot be transferred to another CTE completer program. This is especially discouraging to our skilled pathway students on class 3, who will need to restart another program (4</p>	<p>programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students. Students who begin a CTE program of study are permitted to complete the program during their secondary years. (i.e., if a student begins in 2017 as a freshman, they would have until 2021 to complete the original POS and be counted as a state completer via WVEIS)</p>
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9/11/2017	Adam Cook/Martinsburg High	<p>We need your help!  The Nutrition &amp; Food Science program will be removed from the West Virginia CTE Approved Program List if Policy 2520.13 is approved as it currently reads.   Comments on the policy end Monday, September 11, 2017 at 4:00 pm.   Here's a link to the online comment form: <a href="#">Comment Here</a>  To view the policy in its entirety, click here: <a href="#">Policy 2520.13</a>  I'm asking the WV Board of Education to reconsider removing this program. Below are some important items to be considered prior to eliminating a solid program that enables student success.   1) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.   2) We have a shortage of Registered Dietitians in WV.   3) West Virginia was rated #1 in obesity in 2016. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense.   4) Students in the Nutrition &amp; Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers</p>	NA/-	<p>Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science &amp; Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students. Students who begin a CTE program of study are permitted to complete the program during their secondary years. (i.e., if a student begins in 2017 as a freshman, they would have until 2021 to complete the original POS and be counted as a state completer via WVEIS)</p>

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9/11/17	Maranda Ralph/Martinsburg High School	As an educator dedicated to student success, I feel eliminating this program is a major disadvantage to our students. Our Food Nutrition program is alive and thriving. If eliminated, our MHS students would have completed all of the classes with no hope of being a completer and earning certification. In addition, with WV having a high % of obesity, education is key. By getting rid of the nutrition program, you would be taking away educational opportunities for our students to learn proper and healthy nutrition. Every day I see the difference our students in the program are making for themselves, our school, and our community. Please, don't take this opportunity away from our kids; they deserve better!	NA/-	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.
9/11/17	Joe Hamblin/Martinsburg High School	Family and Consumer Science Program: The students need this program to prepare them for future jobs and for life in general. When you look at the statistics for obesity in this state, ranked number 1 in the nation, we as educator's need to provide them with the tools and knowledge to change the overwhelming number of obese WV residents. Certification that are available through this program are numerous as well as useful for a career in this field. Why would the state want to eliminate a program that isn't broken and is helping to improve our current students lives now as well as our future leaders. Lets look at numbers for a moment. This program has 75 seats available each year in this school alone compared to James Rumsey 24 per year. By that alone James Rumsey should be the one closing their program. This is a program that the students want, need, and is vital through the students lives in Life Lessons alone. This is my fifth year teaching and I keep hearing that we as educators need to challenge, develop, and grow our students to prepare them for the work force and life in general. Ms Egress does all the above and the students connect with here. She took what was a	NA/-	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.

		dump and transformed the Food Service Lab and classroom into a pleasant and highly usable learning and work area. Ms Egress is what this program, school, and our valuable students need.		
9/11/17	Katie Myers/Martinsburg High School	It is important to keep the Foods program in the high school. It allows students to be taught lifelong skills. It also gives some students an idea of a career they may be more interested in.	NA/o	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.
9/11/17	Jennifer Forte/Berkeley County Schools, Martinsburg High School	For students in Berkeley County Schools, the Food and Nutrition program allows them to be marketable to so many industries in the area. It allows them to grow in their passion of foods, to be taught kitchen safety, and to become more knowledgeable about the industry. In addition, Intro to Food and Nutrition is such an important elective opportunity to students. We offer few electives here at MHS that have real-world applicability, and so this is one of the main electives I steer my students towards when they are not sure what direction to take.	NA/o	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.
9/11/17	G. Patrick Boulafentis/Martinsburg High School	Foods is a great program. We have numerous completers each year in that area. Our local tech school limits us to 3 ProStart kids there. We are on track to have 30 or more completers in foods over the next 2-3 years. Please keep this program. As a high school counselor, these courses are popular and fit student needs sometimes when no other content area does.	NA/o	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.
9/11/17	Brian Sine/Martinsburg High School	This would be a tremendous loss for our school and community. This program provides vital skills necessary in related job fields and a sense of	NA/o	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational

		achievement not experienced by many students in this program.		criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.
9/11/17	Kathleen Stephens/Berkeley County Schools	<p>If I read the document properly, it looks like the Food and Nutrition CTE Completer Strand is eliminated. Please reconsider this decision for the following reasons.</p> <p>1.) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.</p> <p>2) We have a shortage of Registered Dietitians in WV.</p> <p>3) West Virginia has been consistently rated as the state with the highest or 2nd highest obesity rate for the past several years. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense.</p> <p>4) Students in the Nutrition &amp; Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT), Basic First Aid/CPR, OSHA 100, Microsoft Digital Literacy, and the West Virginia Welcome.</p> <p>5) Nutrition &amp; Food Science prepares students for careers in Health Science. Completers from this program have furthered their studies in college as nursing, phlebotomy, kinesiology, and physical therapy majors.</p> <p>6) This year, Nutrition and Foods Programs reach roughly 600 students in Berkeley County alone. Without these programs, our 600 students will have to fight for one of 24 seats in the culinary related programs offered by James Rumsey Technical Center. This does not include seats currently taken by JRTI students. The actual number of open seats could be much less.</p>	NA/-	Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science & Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students. Students who begin a CTE program of study are permitted to complete the program during their secondary years. (i.e., if a student begins in 2017 as a freshman, they would have until 2021 to complete the original POS and be counted as a state completer via WVEIS)

		<p>The other 576 (approximate) students will have to choose courses in a non-related field. rn7) Students currently enrolled in the Nutrition &amp; Food Science programs will not be able to complete the program if Policy 2520.13 is approved. The credits they have earned thus far cannot be transferred to another CTE completer program. This is !especially discouraging to our skilled pathway students on cla!ss 3, who will need to restart another program (4 classes total). rn8) Students who are currently enrolled, but not completing the program this year will not be eligible to receive EDGE credits. Several WV colleges and universities accept this EDGE credit in place of a college nutrition course saving students time and money. rn9) Nutrition programs use class time to practice real life skills including catering many school events. Without a Nutrition &amp; Foods Program, our students will not have an opportunity to create appealing foods for a variety of situations. These opportunities give our students a chance to build self esteem while working in the Simulated Workplace. We also provide a needed service to our school, our district, and our local community by offering our services. If our program is removed, we will be forced to teach programs that do not allow us to serve in this much needed and appreciated manner. In addition, individual school hospitality cost will be increased. rn!</p> <p>10) All Berkeley County High Schools have relatively new kitchen labs. Without Nutrition &amp; Food Science, these classrooms will no longer be used. The money spent on the equipment will be wasted. Martinsburg High received a grant from Whirlpool Corporation and Orsini's Appliances in April 2017. The entire kitchen lab was replaced with state of the art equipment. Spring Mills High was built 4 years ago with a state of the art kitchen lab. Policy 2520.13 will ensure that this equipment isn't used after school year 2017-18.rn11) Though the policy allows for one</p>		
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		<p>class (Food Preparation) to remain, it is offered only as an elective. FACS teachers must offer CTE completer courses as first priority. An elective like Food Prep will be offered once a day if we are lucky. In addition, funding for this elective will not be stable since it not on an approved completer program list. rn12) Most importantly, students love this program. Our programs are full. We don't have to advertise our !programs. Each Berkeley County High School has increased enrollment and completers. Martinsburg High had 181 students sign up for Nutrition &amp; Foods I this year, but we only had 75 seats available for those students. The other 3 high schools have very similar numbers. Our students come to school because they enjoy our classes. I know many students will be devastated when this program is removed. They believe in what they are learning. They are proud to work in our Simulated Workplace. They feel welcome in our classrooms. What will happen to those students? Where will they go? Will they have the same passion for something other than the Nutrition &amp; Food Science program? Or will they feel defeated because we as a state of educators didn't value their chosen career pathway enough to let them continue? Please reconsider and keep this program.</p>		
9/11/17	Claudette Dofflemyer/Martinsburg High School	<p>The Foods and Nutrition CTE cluster is an important program to offer to high school students. This cluster serves as a foundation for students to enter post-secondary culinary programs.</p>	NA/o	<p>Counties have the option to convert Food Science to ProStart, which is higher quality and offers more student credentials. Food Science &amp; Nutrition programs do not meet the career occupational criteria set by Federal Perkins regulations and therefore have been removed from the state-approved list of programs. However, local school districts may continue the Food Science and Nutrition programs as electives or as a local concentration for students.</p>

Action		Type	
N	No Response	-	Negative
NA	Not Accepted	+	Positive
A	Accepted	o	Neutral

DATE	INDIVIDUAL ORGANIZATION	COMMENTS	ACTION/TYPE	RATIONALE
<b>§126-44M-1 General</b>				
2017-08-29 13:16:44	Patsy Edward Conch Electrical Instructor United Technical Center Clarksburg WV	Although I do believe students organizations are a good thing, I do not believe they are as relevant as thorough instruction and real life applications.		
2017-09-10 09:38:07	Brenda Bolyard Grafton WV	Link is broken. I cannot reach nor read the PDF.		
2017-09-10 20:34:41	Mary Gail Updike Teacher Martinsburg WV	This program is essential especially for students that do not have parents at home to teach them these skills! Nutrition jobs are expanding and our children deserve a well rounded education!		
2017-09-11 11:29:08	Carol S. Fulks Executive Director WV Hospitality & Travel Association Charleston WV	There is presently no lodging program for the hospitality and tourism industry as in the past. Please add the lodging program as this program is of utmost importance to the lodging industry as well as to future students. Thanks. csf		
2017-09-11 13:28:00	Nancy Martz Retired teacher of Berkeley County Martinsburg WV	Please do not cut the foods and science programs in the WV high schools. This program not only teaches young people how to prepare healthy meals, but teaches them healthy alternatives for a better life style while they are young and helps them make better choices so they can prevent some health problems earlier in life and not problems with things such as high blood pressure, diabetes, and other illnesses which are so prevalent in West Virginia.		
2017-09-11 13:59:10	Adam Cook Teacher Martinsburg High Martinsburg WV	This is in regard to the Foods and Nutrition completer program. I agree completely, with everything that follows under the purpose section. I could not have said it better myself.		

2017-09-11 14:02:10	Maranda Ralph Assistant Principal Martinsburg High School Martinsburg WV	As an educator dedicated to student success, I feel eliminating this program is a major disadvantage to our students. Our Food Nutrition program is alive and thriving. If eliminated, our MHS students would have completed all of the classes with no hope of being a completer and earning certification. In addition, with WV having a high % of obesity, education is key. By getting rid of the nutrition program, you would be taking away educational opportunities for our students to learn proper and healthy nutrition. Every day I see the difference our students in the program are making for themselves, our school, and our community. Please, don take this opportunity away from our kids; they deserve better!		
2017-09-11 14:18:41	Joe Hamblin CTE Teacher Martinsburg High School Martinsburg WV	<p>Family and Consumer Science Program: The students need this program to prepare them for future jobs and for life in general. When you look at the statistics for obesity in this state, ranked number 1 in the nation, we as educators need to provide them with the tools and knowledge to change the overwhelming number of obese WV residents.</p> <p>Certification that are available through this program are numerous as well as useful for a career in this field. Why would the state want to eliminate a program that isn broken and is helping to improve our current students lives now as well as our future leaders.</p> <p>Lets look at numbers for a moment. This program has 75 seats available each year in this school alone compared to James Rumsey 24 per year. By that alone James Rumsey should be the one closing their program.</p> <p>This is a program that the students want, need, and is vital through the students lives in Life Lessons alone. This is my fifth year teaching and I keep hearing that we as educators need to challenge, develop, and grow our students to prepare them for the work force and life in general. Ms Egress does all the above and the students connect with here. She took what was a dump and transformed the Food Service Lab and classroom into a pleasant and highly usable learning and work area. Ms Egress is what this program, school, and our valuable students need.</p>		
2017-09-11 14:58:36	Jennifer Forte School Counselor Berkeley County Schools, Martinsburg High School Martinsburg WV	For students in Berkeley County Schools, the Food and Nutrition program allows them to be marketable to so many industries in the area. It allows them to grow in their passion of foods, to be taught kitchen safety, and to become more knowledgeable about the industry. In addition, Intro to Food and Nutrition is such an important elective opportunity to students. We offer few electives here at MHS that have real-world applicability, and so this is one of the main electives I steer my students towards when they are not sure what direction to take.		
2017-09-11 14:58:56	G. Patrick Boulafentis Counseling Department	Foods is a great program. We have numerous completers each year in that area. Our local tech school limits us to 3 ProStart kids there. We are on track to have 30 or more completers in foods over the next 2-3 years.		

	Martinsburg High School Martinsburg WV	Please keep this program.  As a high school counselor, these courses are popular and fit student needs sometimes when no other content area does.		
2017-09-11 15:03:36	Brian Sine AP Martinsburg High School Martinsburg West	This would be a tremendous loss for our school and community. This program provides vital skills necessary in related job fields and a sense of achievement not experienced by many students in this program.		
2017-09-11 15:09:13	Claudette Dofflemyer School Counselor Martinsburg High School Martinsburg WV	The Foods and Nutrition CTE cluster is an important program to offer to high school students. This cluster serves as a foundation for students to enter post-secondary culinary programs.		
<b>§126-44M-2 Purpose</b>				
2017-09-11 13:59:10	Adam Cook Teacher Martinsburg High School Martinsburg WV	<p>We need your help! The Nutrition &amp; Food Science program will be removed from the West Virginia CTE Approved Program List if Policy 2520.13 is approved as it currently reads.</p> <p>Comments on the policy end Monday, September 11, 2017 at 4:00 pm.</p> <p>Heres a link to the online comment form: <a href="#">Comment Here</a> To view the policy in its entirety, click here: <a href="#">Policy 2520.13</a></p> <p>Im asking the WV Board of Education to reconsider removing this program. Below are some important items to be considered prior to eliminating a solid program that enables student success.</p> <ol style="list-style-type: none"> <li>1) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.</li> <li>2)We have a shortage of Registered Dietitians in WV.</li> <li>3) West Virginia was rated #1 in obesity in 2016. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense.</li> <li>4) Students in the Nutrition &amp; Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT), Basic First Aid/CPR, OSHA 100, Microsoft Digital</li> </ol>		

Literacy, and the West Virginia Welcome.

5) Nutrition & Food Science prepares students for careers in Health Science. Completers from this program have furthered their studies in college as nursing, phlebotomy, kinesiology, and physical therapy majors.

6) This year, Nutrition and Foods Programs reach roughly 600 students in Berkeley County alone. Without these programs, our 600 students will have to fight for one of 24 seats in the culinary related programs offered by James Rumsey Technical Center. This does not include seats currently taken by JRTI students. The actual number of open seats could be much less. The other 576 (approximate) students will have to choose courses in a non-related field.

7) Students currently enrolled in the Nutrition & Food Science programs will not be able to complete the program if Policy 2520.13 is approved. The credits they have earned thus far cannot be transferred to another CTE completer program. This is especially discouraging to our skilled pathway students on class 3, who will need to restart another program (4 classes total).

8) Students who are currently enrolled, but not completing the program this year will not be eligible to receive EDGE credits. Several WV colleges and universities accept this EDGE credit in place of a college nutrition course saving students time and money.

9) Nutrition programs use class time to practice real life skills including catering many school events. Without a Nutrition & Foods Program, our students will not have an opportunity to create appealing foods for a variety of situations. These opportunities give our students a chance to build self esteem while working in the Simulated Workplace. We also provide a needed service to our school, our district, and our local community by offering our services. If our program is removed, we will be forced to teach programs that do not allow us to serve in this much needed and appreciated manner. In addition, individual school hospitality cost will be increased.

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		similar numbers. Our students come to school because they enjoy our classes. I know many students will be devastated when this program is removed. They believe in what they are learning. They are proud to work in our Simulated Workplace. They feel welcome in our classrooms. What will happen to those students? Where will they go? Will they have the same passion for something other than the Nutrition & Food Science program? Or will they feel defeated because YOU didn't value their chosen career pathway enough to let them continue?		
<b>§126-44M-4 Summary of the West Virginia College- and Career-Readiness Programs of Study/Content Standards for Career and Technical Education</b>				
2017-08-23 13:07:09	Georganna Mansfield Instructor Mineral County Technical Center Keyser West	I would like to comment on the program required courses for BM1410 Accounting and Finance. I disagree with Personal Finance being a required course. I feel a more appropriate course would be Business Management & Entrepreneurship. Often people with Accounting college degrees become CPAs and open their own business or become managers in large firms. This course would help them with those endeavors. Personal Finance would help them in life, but not necessarily with this program of study. Bank Statement reconciliation is already taught in Accounting. A second option that I feel would be beneficial, would be leaving Accounting I and Accounting II as mandatory courses and adding Business Management & Entrepreneurship as one of the options in the specialization courses.		
2017-09-02 22:23:34	Timothy Toler Instructor Putnam Career and Technical Center Eleanor WV	I think that requiring all students to become members of student organizations is an outstanding thought. Since we are Simulated Workplace in all CTE classes. The practice of joining a student organization would represent joining a professional organization in the work place. The only problem I see with it is our school systems doesn't have a problem paying athletic coaches for similar positions. The athletic positions is responsible for a small amount of students compared to the number of students that participate in student organizations. For instance, SkillsUSA student organization at Putnam Career and Technical Center will average around 350 members with 2 teachers taking responsibility for those students for the entire school year for minimal pay for their efforts. Some counties pay those type of teachers nothing. Thank You for allowing me to comment on this.		
2017-09-11 06:10:03	Amy Egress FACS Teacher(K-12) & Adjunct FACS Professor Falling waters WV	Regarding the removal of the Nutrition & Food Science Program from the CRE approved curriculum list: 1) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs. 2) We have a shortage of Registered Dietitians in WV. 3) West Virginia was rated #1 in obesity in 2016. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense. 4) Students in the Nutrition & Food Science Program (approximately 600 in Berkeley		

County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT), Basic First Aid/CPR, OSHA 100, Microsoft Digital Literacy, and the West Virginia Welcome.

5) Nutrition & Food Science prepares students for careers in Health Science. Completers from this program have furthered their studies in college as nursing, phlebotomy, kinesiology, and physical therapy majors.

6) This year, Nutrition and Foods Programs reach roughly 600 students in Berkeley County alone. Without these programs, our 600 students will have to fight for one of 24 seats in the culinary related programs offered by James Rumsey Technical Center. This does not include seats currently taken by JRTI students. The actual number of open seats could be much less. The other 576 (approximate) students will have to choose courses in a non-related field.

7) Students currently enrolled in the Nutrition & Food Science programs will not be able to complete the program if Policy 2520.13 is approved. The credits they have earned thus far cannot be transferred to another CTE completer program. This is especially discouraging to our skilled pathway students on class 3, who will need to restart another program (4 classes total).

8) Students who are currently enrolled, but not completing the program this year will not be eligible to receive EDGE credits. Several WV colleges and universities accept this EDGE credit in place of a college nutrition course saving students time and money.

9) Nutrition programs use class time to practice real life skills including catering many school events. Without a Nutrition & Foods Program, our students will not have an opportunity to create appealing foods for a variety of situations. These opportunities give our students a chance to build self esteem while working in the Simulated Workplace. We also provide a needed service to our school, our district, and our local community by offering our services. If our program is removed, we will be forced to teach programs that do not allow us to serve in this much needed and appreciated manner. In addition, individual school hospitality cost will be increased.

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advertise our programs. Each Berkeley County High School has increased enrollment and completers. Martinsburg High had 181 students sign up for Nutrition & Foods I this year, but we only had 75 seats available for those students. The other 3 high schools have very similar numbers. Our students come to school because they enjoy our classes. I know many students will be devastated when this program is removed. They believe in what they are learning. They are proud to work in our Simulated Workplace. They feel welcome in our classrooms. What will happen to those students? Where will they go? Will they have the same passion for something other than the Nutrition & Food Science program? Or will they feel defeated because YOU didn't value their chosen career pathway enough to let them continue?

**§West Virginia College- and Career-Readiness Programs of Study/Content Standards for Career and Technical Education  
Please identify standard prior to comment**

2017-08-24 11:15:01

Megan Pintus  
Business Education Teacher  
Marshall County Schools  
Glen Dale WV

Program of study: BM1465 Management and Administrative Support and BM 1410 Accounting and Finance

Changing the Program Required courses once again only harms these programs and the potential to attain the "completer" status. When these courses are included in a comprehensive high school, it is very difficult to meet the requirements when the programs required courses are very specific such as is being proposed for the 2018-19 school year.

For one, in my six years of teaching, this will make my third revision of the complete programs of study. The constant change makes it difficult to keep up with what courses students have or haven't taken and what program of study they entered the program on. Not only that, but it is impossible to build and sustain a program when the courses are constantly changing and my curriculum must change to meet the requirements each year. There is no consistency.

Secondly, our individual schools statistics show that the currently implemented program of study for the 2017-2018 school year have increased our completer numbers drastically.

In 2015, we had three students complete four or more business courses, only two of those were able to become completers due to the strict class criteria.

In 2016, seven students completed four or more business courses, yet zero became completers because they yet again did not meet the specific four courses outlined in the program. It is not as though these students were not getting the education, but instead they chose to take the harder, more in-depth classes rather than the basic courses such as Computer Applications and Introduction to business. These students also acquired on

average 9 hours of college credit through these courses, yet were not qualified to be completers.

In 2017, nine students completed four or more courses, yet only four qualified to be completers.

And finally, this year, 2018, we have a potential for 12 completers. A drastic increase thanks to the current guidelines that allow students to complete the business marketing essentials course and then choose their pathway for the additional three courses. If the currently proposed changes had taken place this year, only four of those twelve students would be completers.

The strict guidelines make it impossible for students to meet the requirements. We are not a program where students enter in the junior year, devote their schedule to program and are pathway-ed into the courses their senior year. Our students enter our program in all grades and take the courses in no particular order.

Being part of a comprehensive high school, I am fighting for my students to be scheduled into my courses. I am combating AP and honors courses that are held the same time as my class. Schedule conflicts are a constant struggle and we are unable to get students into the specific courses needed to meet the criteria.

Lastly, we must consider that many of our students completing through the business program are those which are moving on to college. We are not training our students to send them directly out into the workforce, rather we are training them to excel at the next level of education and training. Limiting the students to a specific content area is not properly preparing them for the courses they will encounter. In any college, whether technical, community, or university, students are required to take a course covering every aspect of business, ie. accounting, marketing, management, law, computer, communication, etc. Why are we giving them the impression that only a single concentration is where they should be focusing. We are tunneling them into a specific content area when in fact we should be training them to be versatile, well rounded members.

Please consider keeping the these two programs the same as has been implemented for the past few years.

2017-08-29 13:13:13  
 Erica Newsome  
 Teacher  
 Logan County

Requiring students to participate in extracurriculars does not take into account the fact that most teachers who run extracurriculars are not compensated, or not adequately compensated for the time and effort that goes into such endeavors. Forcing students to participate will make existing programs more problematic, as having apathetic members

	Schools Madison West	of a club will inevitably decrease the positive impact that the club has on students who are there due to their level of interest.		
2017-09-10 21:46:47	Christine Mills Family and Consumer Sciences Teacher Berkeley County Schools, Spring Mills High School Martinsburg WV	<p>POLICY 2520.13</p> <p>I believe the WVDE should not remove the Nutrition and Food Science Program and am writing in favor of its being kept in WV public high schools. This program is valuable to students for the following reasons and many more...</p> <ol style="list-style-type: none"> <li>1. The program provides extensive career exploration, and there are growing opportunities for students to work in the field.</li> <li>2. The program teaches healthy eating by promoting nutrition, healthy lifestyles, and in teaching cooking skills provides training to cook at home which is known to be beneficial in terms of financial savings, special needs substitutions, and the general family connectedness so important in a state plagued with substance abuse problems.</li> <li>3. The program also provides opportunity to receive nationally recognized certifications for career readiness that aids in securing employment.</li> <li>4. Students learn in a Simulated Workplace environment where they obtain employability skills that perspective employers and industry values.</li> <li>5. These courses meet the needs of learners of all abilities and teach not only industry level skills and knowledge, but also life skill so needed by our students with disabilities.</li> <li>6. Students in Nutrition and Food Science build self-esteem, verbal and non-communication skills, math and reading skills, and a wide variety of other transferrable skills.</li> <li>7. Finally, many students simply love the coursework and classes never fail to fill up. Loving learning keeps students attending and being successful in West Virginia schools.</li> </ol>		
2017-09-11 13:52:56	Kim Steckman Teacher Martinsburg WV	<p>Policy 2520.13</p> <p>As the Department Chair for a school that offer this program, Im asking the WV Board of Education to reconsider removing this program. Below are some important items to be considered prior to eliminating a solid program that enables student success.</p> <ol style="list-style-type: none"> <li>1) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.</li> <li>2)We have a shortage of Registered Dietitians in WV.</li> <li>3) West Virginia was rated #1 in obesity in 2016. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn make good sense.</li> <li>4) Students in the Nutrition &amp; Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT), Basic First Aid/CPR, OSHA 100, Microsoft Digital Literacy, and the West Virginia Welcome.</li> </ol>		

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		<p>many students will be devastated when this program is removed. They believe in what they are learning. They are proud to work in our Simulated Workplace. They feel welcome in our classrooms. What will happen to those students? Where will they go? Will they have the same passion for something other than the Nutrition &amp; Food Science program? Or will they feel defeated because YOU didn't value their chosen career pathway enough to let them continue?</p>		
2017-09-11 14:58:10	<p>Katie Myers School Counselor Martinsburg High School Martinsburg WV</p>	<p>It is important to keep the Foods program in the high school. It allows students to be taught lifelong skills. It also gives some students an idea of a career they may be more interested in.</p>		
2017-09-11 15:06:03	<p>Kathleen Stephens Teacher Berkeley County Schools Martinsburg WV</p>	<p>If I read the document properly, it looks like the Food and Nutrition CTE Completer Strand is eliminated. Please reconsider this decision for the following reasons.</p> <ol style="list-style-type: none"> <li>1.) Dietetics jobs are growing much faster than average according to O*Net. This program prepares students for jobs in this field, as well as success in related college programs.</li> <li>2.) We have a shortage of Registered Dietitians in WV.</li> <li>3.) West Virginia has been consistently rated as the state with the highest or 2nd highest obesity rate for the past several years. Why would we remove a program that teaches proper nutrition and food preparation in a state with the highest obesity rate? It just doesn't make good sense.</li> <li>4.) Students in the Nutrition &amp; Food Science Program (approximately 600 in Berkeley County) are eligible to receive industry credentials including: SERVSAFE Allertrain, SERVSAFE Food Handler, OSHA Young Restaurant Workers Training, Young Workers Training -Culinary Arts (GT), Basic First Aid/CPR, OSHA 100, Microsoft Digital Literacy, and the West Virginia Welcome.</li> <li>5.) Nutrition &amp; Food Science prepares students for careers in Health Science. Completers from this program have furthered their studies in college as nursing, phlebotomy, kinesiology, and physical therapy majors.</li> <li>6.) This year, Nutrition and Foods Programs reach roughly 600 students in Berkeley County alone. Without these programs, our 600 students will have to fight for one of 24 seats in the culinary related programs offered by James Rumsey Technical Center. This does not include seats currently taken by JRTI students. The actual number of open seats could be much less. The other 576 (approximate) students will have to choose courses in a non-related field.</li> <li>7.) Students currently enrolled in the Nutrition &amp; Food Science programs will not be able to complete the program if Policy 2520.13 is approved. The credits they have earned thus far cannot be transferred to another CTE completer program. This is especially discouraging to our skilled pathway students on class 3, who will need to restart another program (4 classes total).</li> </ol>		

8) Students who are currently enrolled, but not completing the program this year will not be eligible to receive EDGE credits. Several WV colleges and universities accept this EDGE credit in place of a college nutrition course saving students time and money.

9) Nutrition programs use class time to practice real life skills including catering many school events. Without a Nutrition & Foods Program, our students will not have an opportunity to create appealing foods for a variety of situations. These opportunities give our students a chance to build self esteem while working in the Simulated Workplace. We also provide a needed service to our school, our district, and our local community by offering our services. If our program is removed, we will be forced to teach programs that do not allow us to serve in this much needed and appreciated manner. In addition, individual school hospitality cost will be increased.

10) All Berkeley County High Schools have relatively new kitchen labs. Without Nutrition & Food Science, these classrooms will no longer be used. The money spent on the equipment will be wasted. Martinsburg High received a grant from Whirlpool Corporation and Orsinis Appliances in April 2017. The entire kitchen lab was replaced with state of the art equipment. Spring Mills High was built 4 years ago with a state of the art kitchen lab. Policy 2520.13 will ensure that this equipment isn used after school year 2017-18.

11) Though the policy allows for one class (Food Preparation) to remain, it is offered only as an elective. FACS teachers must offer CTE completer courses as first priority. An elective like Food Prep will be offered once a day if we are lucky. In addition, funding for this elective will not be stable since it not on an approved completer program list.

12) Most importantly, students love this program. Our programs are full. We don have to advertise our programs. Each Berkeley County High School has increased enrollment and completers. Martinsburg High had 181 students sign up for Nutrition & Foods I this year, but we only had 75 seats available for those students. The other 3 high schools have very similar numbers. Our students come to school because they enjoy our classes. I know many students will be devastated when this program is removed. They believe in what they are learning. They are proud to work in our Simulated Workplace. They feel welcome in our classrooms. What will happen to those students? Where will they go? Will they have the same passion for something other than the Nutrition & Food Science program? Or will they feel defeated because we as a state of educators didn value their chosen career pathway enough to let them continue? Please reconsider and keep this program.