

Youth Build

Gutowski, Joy

Jan - Aug 2011

#2

YBM

Construction

Employment



Joy Gutowski

10530800



NCCER

This document represents that

Joy Gutowski

has successfully completed

Core Curricula

in NCCER's standardized craft training curriculum
on this Twenty-sixth day of August, 2011



Donald E. Whyte

Donald E. Whyte
President, NCCER



THE STANDARD FOR DEVELOPING CRAFT PROFESSIONALS

13614 Progress Boulevard, Alachua, Florida 32615 • p. 888.622.3720 f. 386.518.6255 • www.nccer.org

Official Transcript

February 5, 2013

NCCER Card #: 10530800

Trainee Name: Joy Gutowski

Sponsor: Construction Education Trust

Address: 31800 Sherman Ave

Madison Heights, MI 48071

Current Employer/School:

Module	Description	Instructor	Training Location	Date Completed
00101-04	Basic Safety	William Ford	Construction Education Trust	8/26/2011
00102-04	Introduction to Construction Math	William Ford	Construction Education Trust	8/26/2011
00103-04	Introduction to Hand Tools	William Ford	Construction Education Trust	8/26/2011
00104-04	Introduction to Power Tools	William Ford	Construction Education Trust	8/26/2011
00105-04	Introduction to Blueprints	William Ford	Construction Education Trust	8/26/2011
00106-04	Basic Rigging	William Ford	Construction Education Trust	8/26/2011
00107-04	Basic Communication Skills	William Ford	Construction Education Trust	8/26/2011
00108-04	Basic Employability Skills	William Ford	Construction Education Trust	8/26/2011

NO ENTRIES BELOW THIS LINE



February 5, 2013

Joy Gutowski
Construction Education Trust
31800 Sherman Ave
Madison Heights, MI 48071

Dear Joy,

On behalf of NCCER, I congratulate you for successfully completing NCCER's Contren® Learning Series program. I also congratulate you for choosing construction as a career.

You are now a valuable member of one of our nation's largest industries. The skills you have acquired will not only enhance your career opportunities, but will help build America.

Enclosed are your credentials from the National Registry. These industry-recognized credentials give you flexibility in planning your career and ensure your achievements follow you wherever you go.

To access your training accomplishments through the Automated National Registry, follow these instructions:

1. Go to <http://anr.nccer.org>.
2. Click the "Individuals" button.
3. Enter the NCCER card number, located on front of your wallet card or transcript, and your PIN.
Note: The default PIN is the last four digits of your SSN. You may change your PIN after you login.
4. First-time users will be directed to answer a few security questions upon initial login.
5. Contact the registry department at 386-518-6500 with any questions.

NCCER applauds your dedication and wishes you the best in your future endeavors.

Sincerely,

Donald E. Whyte
President, NCCER

Enc.

Joy Gutowski

Manistee Community Kitchen Job Training Program

Culinary Classes: 20hours

1. **Preparing and Serving Safe Food**
 - a. The Importance of Food Safety
 - b. Establishing A Food Safety System
 - c. The Flow of Food (HACCP)
 - d. The Clean and Sanitary Kitchen
 - e. Servsafe Certification

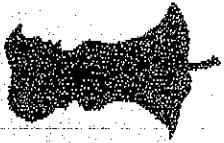
2. **Preventing Accidents and Injuries**
 - a. Intro to Workplace Safety
 - b. Preventing Fires and Burns
 - c. Preventing Slips and Falls
 - d. Lifting and Carrying Safely
 - e. Preventing Cuts (Knife Safety)
 - f. Elementary First Aid

3. **Kitchen Basics**
 - a. Using Standard Recipes
 - b. Getting Ready to Cook
 - c. Cooking Methods

4. **Intro to Foodservice Equipment**
 - a. Receiving, Storage and Pre-preparation Equipment
 - b. Cooking , Holding and Service Equipment
 - c. Cleaning and Maintaining Equipment

5. **Nutrition**
 - a. The ABCs of Nutrition
 - b. The Role of Proteins
 - c. Nutritional Guidelines
 - d. Making Menus more Nutritious

6. **Business Math**
 - a. The Basics
 - b. Weights and Measures
 - c. Controlling Food Costs
 - d. Importance of Food Production Standards
 - e. Controlling Labor Costs



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Congratulations!

YOUTH BUILD MANISTEE

BOB SZ

7/25/11

June 15, 2011

On Tuesday June 14th [REDACTED] and Joy Gutowski went to Fiesta Salon for a job shadowing we met with the manager Dawn. We were there for two and half hours. This was a great experience, we talked about the education we needed which is 1500-1600 hours to get a license in cosmetology. You have to do so many hours on the floor and so many on a Makin. Dawn started out as a stylist she's been in the business for 30 or more years. She told us it was her passion. We also watched a DVD about the technique to use for the customer to feel comfortable. We talked about the different schools there are such as: Cadillac, Muskegon, Traverse City, and Grand Rapid. Dawn has two girls from Cadillac schools working there, she said =they love their work. We didn't get to see a client but, we got to be treated as one and got a hair treatment which was great. This opportunity made me want to be a cosmetologist more than ever.

Jennifer [REDACTED]
Joy Gutowski