At Lehigh Career & Technical Institute, every Service Occupations Cluster (SOC) program is designed to help students transition from basic, entry-level skill development to more advanced technical training that will lead them directly to the workforce.

Students undergo skills screenings to determine their readiness and interests. Results from the screenings are then provided to students’ individualized education program (IEP) teams.

The Service Occupations Cluster includes the following programs:

- Building Trades Maintenance
- Food Services
- Hospitality Services
- Indoor/Outdoor Maintenance
- Supply Chain Management & Logistics Technology

**BUILDING TRADES MAINTENANCE**

The Building Trades Maintenance program introduces students to the carpentry, electrical, plumbing and masonry trades through class projects and guided practice. Work readiness and safety training are highly stressed in this program. After mastering basic competencies, students work on projects both at school and out in the community. **Instructor: John Wynn**

**FOOD SERVICES**

The Food Services program prepares students for entry-level positions in the food service industry. The curriculum includes basic training in preparing and serving foods in a commercial kitchen and basic cooking techniques for restaurant and cafeteria services. Students are taught the knowledge and skills they need to successfully complete the OSHA Teen Workers Safety in Restaurants Assessment. Advanced students work in the LCTI restaurant, cafeteria, and commercial dish room.

Theory subjects include measurements, understanding ingredients, sanitation and commercial equipment use. Currently, there is a strong demand for food service workers. Potential career pathways include working in restaurants and hospital, retirement community or school cafeterias. **Instructor: Sharon Maletsky**
SERVICE OCCUPATIONS CLUSTER

HOSPITALITY SERVICES

Students in the Hospitality Services program learn skills necessary to prepare them for work in the hotel, restaurant, and assisted living industries as a house person, breakfast attendant, laundry attendant or comparable position.

Students practice their skills by operating the school's hospitality cart, which represents room service in a hotel, as well as maintaining the LCTI fitness center and running residential and commercial laundry machines. **Instructor:** Alyssia Wechsler

INDOOR/OUTDOOR MAINTENANCE

Students in the Indoor/Outdoor Maintenance program prepare for entry-level employment in the custodial field and for positions as landscapers and groundskeeping laborers through hands-on training and skills preparation. Students are trained on a variety of equipment, including floor/carpet equipment, mowers, trimmers and leaf blowers. Students are taught safety and health regulations, learn to plan their work, to interact positively with others and to work independently in LCTI's greenhouse.

All students learn skills necessary to clean and maintain hard floors and carpeted areas. Students learn to use a variety of hand tools and power equipment, such as floor scrubbers, polishers, and burnishers. Career objectives for students interested in indoor maintenance include janitors, housekeeping maid and other cleaning positions. **Instructor:** Jeff Doll

SUPPLY CHAIN MANAGEMENT & LOGISTICS TECHNOLOGY

Students in the Supply Chain Management & Logistics Technology program learn about the industry and master related skills while filling orders and delivering them at LCTI. They learn the safe use of material handling equipment, handheld scanners, inventory, stock control, order picking and packaging. In our fully functioning distribution center, students are exposed to state-of-the-art equipment and job practice while developing the readiness skills they need for success in the logistics technology field. Advanced students handle merchandise and pack orders for school districts throughout Lehigh County. **Instructor:** John Shaner

**Supervisor of Special Education:** Kristin Jachowicz • 610-799-1340 • jachowiczk@lcti.org