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Young Chefs in Thomasville receive gifts from Keiser Culinary

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By Christian Jennings - [bio](#) | [email](#)

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THOMASVILLE, GA (WALB) - Kids at Thomasville high school become professional chefs on Fridays, and it's saving the school money.

The Professional Academy at Thomasville high school provides education for students working toward a specific career goal.

Kids in the Culinary Arts Program cook a fancy lunch for the faculty every Friday. Plates are only \$5.50. The money they make each week funds their program.

"We're trying to be as low impact on the budget as we can be. And the generosity of the staff and the wonderful food that the students prepare with Mr. Scruggs their chef who is also a graduate of Keiser University, has really built up the business for them," says Craig Crawford, the Professional Academy Director.

Today Keiser Culinary University in Tallahassee donated chef coats and hats to the students in the program.

Word of the Friday lunch special spread fast in Thomasville. Their teacher says other school's faculty and even local business stop by for the food.

Anyone is invited to come for lunch...they serve from 11:30-1pm. [Feedback](#)