

MARIETTA HIGH ■ RESTAURANT MANAGEMENT

Culinary arts students serve back-to-back championships

By Mary Kate McGowan
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MARIETTA — Marietta High School’s culinary arts management team knows how the dough gets made. In the past two years, four Marietta High School students won back-to-back restaurant management state championships that require them to study how a business is built, runs and is successful. The four team members are enrolled in Marietta High’s culinary arts career pathway. This year, the Marietta team studied Mellow Mushroom’s business model and even took a tour of the company’s headquarters in

Atlanta, said team member Nyia Garrett, a 17-year-old junior at Marietta High. The group saw how Mellow Mushroom makes and ships its dough to its more than 180 stores located in 21 states, said team member Evelyn Garcia, a 16-year-old junior at Marietta High. The team interviewed Mellow Mushroom employees and leaders to learn about the business plan they presented during the state competition in March, said Garrett. The real-world exposure also helped the team members better learn how to talk with CEOs and other people in high-power positions, said team member

Deysi Esquibel, an 18-year-old Marietta High senior. “You push yourself to things you couldn’t imagine doing without culinary,” she said. Because Marietta won the state competition, each student was awarded a \$12,000 scholarship to study at the Art Institute of Atlanta, said team member Jamon Sutton, an 18-year-old Marietta High senior. The team competed in the national competition in late April in Charleston, South Carolina, where they had to present the business plan for their own restaurant. The Marietta students created “Stix,” a restaurant that would be located in

Hartsfield-Jackson Atlanta International Airport that would serve street food like pizza, donuts and tacos on sticks, said Garrett. “Our whole concept was about convenience,” she said. More than 400 students competed at the national contest. The reigning Georgia state champions did not place at the national competition, but they learned how to build a restaurant from the group up, a useful piece of knowledge, according to Garrett. “I feel like we learned a lot because we know what you have to go through to start a business,” she said.



Marietta High School’s culinary arts management team have won back-to-back restaurant management state championships. From left, Evelyn Garcia, Deysi Esquibel, Nyia Garrett and Jamon Sutton. / Staff - Mary Kate McGowan

COBB ■ PAGEANT

Ms. A.G. Rhodes 2017



Above and above left: Melanie Caceres, the reigning Mrs. Georgia, crowns Ms. A.G. Rhodes 2017, Rosalind Reynolds. Also pictured is second runner-up, Merle Houston (in pink next to winner), and first runner-up, Peggy Jones (with #5 on blouse). Far left: Caceres interviews Jones. Left: Reynolds, is overwhelmed with emotion at her new title. / Staff - Kelly J. Huff

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