



Buy Local, Hire Local Promo

OCVTS Program: Ocean County Center for Culinary Arts, Cuisine on the Green, Chef Ian Smith, Instructor

Student: Jasmine Davis (right)

Employer: Bayville Manor, Bayville – Ms. Heidi Myhre, Managing Director (left)

Website: bayvillemanor.com

As stated on our website, “The Ocean County Vocational Technical School’s one-year, full-time Culinary Arts Program, Cuisine on the Green, at the Atlantis Golf Course, Little Egg Harbor, offers adult students the opportunity to pursue their career goals in the culinary profession. Students receive real-world experience in restaurant operations and culinary production techniques through the daily operation of the full-service restaurant and banquet facility located on the premises.” Jasmine Davis is a recent graduate of the program. She is thrilled having secured a full time job as a cook at Bayville Manor.

Heidi Myhre, Managing Director of Bayville Manor remarked, “This is the first time I have hired or even interviewed an OCVTS graduate. Jasmine was recently hired as a cook. Compared to most entry level candidates I have interviewed, Jasmine is a breath of fresh air. It is evident that the training she received as an OCVTS student prepared her for the workforce. Her skills, attitude and overall performance are well above the typical entry level job candidate. It is exciting to know that there are qualified young people like Jasmine entering the workforce. It is also reassuring to know that our local schools are making the grade, as well. I look forward to considering OCVTS graduates for future job opportunities at Bayville Manor.”

All of the instructors at Cuisine on the Green were pleased to hear Jasmine’s good news. Chef Ian Smith proudly stated, “From the beginning, Jasmine showed us that she cared about her work never compromising on the quality or outcome. She displayed a positive attitude and worked well in a variety of kitchen environments. We all wish her good luck with her new job!”