Customized Learning

We prepare students by offering:



Lessons structured on common courtesies. These include tips for necessary etiquette, situational etiquette and dining code of conduct. Preparing our students for the 21st Century and the real world.



Beyond ...

The Learning Environment

We have annual entry into PPG gingerbread house competition.

Host a tea party for secretaries.

Celebrate cultures, enjoying the preparation and gastronomic tastes of different cultures.

Students are afforded the opportunity to work with local chefs, from the community restaurants, by volunteering at the Taste of 2 Towns.



Recognizing the importance of providing our students with life long learning skills, the Riverview School District's vision is to prepare each student for a successful collegiate education and/or employment within the global workforce. We pledge to do this through a commitment to competitive academic programming, personalized attention, and by providing our students with a variety of learning opportunities that assist each of them with discovering their talents and potential. By committing ourselves to this vision, we strive to be one of the most academically competitive school districts in the region.

A non-traditional public school district offering small student to teacher ratios, individualized learning, and a 21st century education through:

- Personal Attention
- Small Class Sizes
- Caring Educators
- A Wide Variety of Award Winning Extracurricular Activities
- Interdisciplinary Learning Opportunities K-12



Riverview School District 701 Tenth Street Oakmont, PA 15139 412.828.1800 Opt 9 www.rsd.k12.pa.us



Students are very active in cooking for a number of functions in the school.

Placed first in Annual PPG Gingerbread House competition with creation of The White House.

New modern kitchen with latest equipment and technology for food preparation.





Riverview School District

Embracing Each Student's Potential

Students develop knowledge and the required problem-solving, consumer and management skills which enable them to function within the family in order to satisfy human needs with the available resources.

Students develop/acquire...

- ~ cognitive, psycho-motor and perceptual skills.
- ~ a critical, exploratory attitude and a sound judgment to evaluate and control standards.
- ~ the ability to identify & solve problems.
- positive values and attitudes regarding the family, working as a team member and the community.
- ~ an appreciation for own traditions and an understanding of the life styles and food preferences of others.
- ~ creativity in the preparation and serving of food.
- ~ expansion of knowledge for the application of sound management techniques through which maximum productivity can be ensured and in which effective utilization of resources plays a role.



DID YOU KNOW...

These courses are all very "hands-on" where students are actively involved in preparing their own foods.

Organizational skills and time management are integral components of these courses for students to survive in today's society.

We focus on Budgeting and Meal Planning. Students will plan meals according to different dietary

requirements, ie: celiac and have a budget with which they have to plan the meal.

We examine portion distortion and healthy food choices—students learn to calculate the calories of the foods they eat.

We engage in a countdown to Thanksgiving ~ meal planning, shopping list, tableware, decorations and favors, managing time to cooking their own turkey and all the trimmings then hosting parents and Administrators to the actual Thanksgiving meal.

We learn about the basics of sewing and each student makes a pillow of their own choice.

We reinforce kitchen safety and sanitation ~ practicing measures to ensure proper handling and storage of products.

We have a fully equipped handicapaccessible kitchen.



