SkillsUSA champions

WINTER 2011

top tips
what the judges are looking for
the value of persistence
beating the odds
the new ‘Top Chef’ comes home to SkillsUSA

Inside Competitions
Tools for Winning
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features

8

SkillsUSA Championships
Ninth Annual Insider’s Guide
Find what it takes to win from the experts who design the contests. Then, meet students who share their own tips after multiple trips to nationals — and another competitor who found new ways to learn and succeed through the championships program.
BY CRAIG E. MOORE, ANN P. SCHREIBER AND E. THOMAS HALL

A Different Perspective
Adaptive devices gave legally blind student Jacob Hudson the ability to compete in Internetworking. A caring instructor gave him the motivation to excel in a career.
BY ANN P. SCHREIBER

14

15

Gold Standard: ‘Top Chef’
The persistence Kevin Sbraga learned as a SkillsUSA competitor paid off when he joined the cast of a reality TV show.
BY TOM KERCHEVAL

departments

5

Ask Tim
BY TIM LAWRENCE

What’s New
BY TOM KERCHEVAL

16

Toolbox
BY TOM KERCHEVAL

17

Spotlight
BY ANN P. SCHREIBER

18

Image
BY E. THOMAS HALL

On the Cover:
SkillsUSA Champion Loren Boyd of Wilmington, Del. Photo by Lloyd Wolf.
World-Class Time

Executive Director Tim Lawrence has known SkillsUSA as a student member, instructor, industry partner and state director. Got a question? He can help.

Q: How long does it take to master a skill at a world-class level?
Tim: Developing any technical skill requires first gaining the basic knowledge, then practicing to the point of proficiency. In his book about success titled Outliers, Malcolm Gladwell points out a constant factor among experts in various domains: practice time. Regardless of the skill, he says it takes about 10,000 hours to reach a world-class level. In the context of your work life, if you spend five to six hours per day doing the skills of your job, you’ll achieve 10,000 hours and master them within five to 10 years. That’s reasonable.

Looking at this magazine’s ninth-annual Insider’s Guide to the SkillsUSA Championships, our competitors may not have put in 10,000 hours yet, but they have applied the same concept to their contest preparations. Three-time winner John Litwinowicz of Michigan studied with instructor Michael Stinnett up until the night before nationals. Virginia’s Clint Moneymaker practiced his job skill demonstration over and over, in spite of learning difficulties making it hard for him to focus.

Most successful competitors share their motivation. Illinois instructor Eric McCann says his student Jacob Hudson “really pushes himself to do well.” Jacob is legally blind. His teacher provides him with adaptive software and learning materials, but the focus is on Jacob being self-motivated, not on needing more attention than anyone else in his program.

Likewise, TV’s “Top Chef” winner Kevin Sbraga didn’t take that honor without a lot of effort. In fact, he never succeeded immediately at anything, whether it was in his first local SkillsUSA contest, the state competition, nationals or in auditions for the popular reality show. “It’s taken me half my life to get the big one,” says the 31-year-old, who graduated from Burlington County (N.J.) Institute of Technology and from Johnson and Wales University in Miami. He worked at a variety of high-end restaurants to keep polishing his skills before his latest win.

For all these individuals, the hours spent preparing for competitions helped advance them toward mastery of their skills. Winning took more than natural ability. No matter your occupation, you can learn how to do it better — and make valuable connections — through the SkillsUSA Championships. Our contest experts from industry offer valuable advice in this issue. Listen to them, and I hope to see you at a 2011 SkillsUSA competitive event.

Got questions about SkillsUSA or other topics? E-mail anyinfo@skillsusa.org or send a letter to the address on the facing page. Put “Ask Tim” in the subject line or mail address.
SkillsUSA Leaders

Blaze a Trail Through D.C.

It’s often called the “city of red tape,” but every year, on one September day, Washington, D.C., becomes the “city of red blazers.” That’s when SkillsUSA members from across the nation personally carry the organization’s message and mission to Capitol Hill.

This year’s march on D.C., part of the weeklong Washington Leadership Training Institute, boasted 78 congressional office visits by SkillsUSA representatives from 28 states. Some government officials had never heard of SkillsUSA, while others were happily reminded, and reaction was overwhelmingly positive.

The visits were the capstone of WLTI, a week filled with intensive leadership training, guest speakers from government, sightseeing, a visit to SkillsUSA’s headquarters and more. For all the details, including a slew of photos, visit: www.skillsusa.org/events/wlti.shtml.

An emotional visit to the Pentagon Memorial, honoring victims of 9/11, was just one of the life-changing events experienced by SkillsUSA students during the Washington Leadership Training Institute.

Melting the Blues Away

Does an acute case of the winter blues have you in its icy grasp? Here’s a quick cure: start thinking about Kansas City, Mo., in the sweltering heat of late June.

Feb. 1 is the deadline for entering SkillsUSA’s annual competition to design the national conference pin and T-shirt. Prizes include paid registration to the National Leadership and Skills Conference in Kansas City (yes, in June), a nifty plaque, and a school grant for the winning student’s advisor.

Plus, you’ll find yourself puffing up with pride as you watch thousands wearing your handiwork during the biggest event on the SkillsUSA calendar.

For a full list of rules, visit: www.skillsusa.org/compete/pindesign.shtml.
The historic Waldorf-Astoria hotel in New York City recently hosted a historic event for SkillsUSA: the inaugural CEO Champion of the Year Award extravaganza.

The event honored Air Products Chairman, President and CEO John McGlade, one of SkillsUSA’s most passionate supporters. More than 300 corporate executives, community leaders, students and teachers attended the event, which featured bagpipes (yes, bagpipes), inspiring speakers and uplifting music.

At the end, McGlade took the stage, donned a red blazer and officially accepted his award as SkillsUSA’s first CEO Champion of the Year.

“The students in these red jackets give me hope for the future,” he said. “Business desperately needs a workforce of these students.”

For photos, video and more, visit the new Web page at: www.skillsusa.org/supporters/ceochampion.shtml.

SkillsUSA encourages its chapters to participate in the National Technical Honor Society as part of their annual program of work. NTHS features 3,000 member schools and colleges and represents technical education in a positive light. As a member of NTHS, you’re also eligible for one of four $1,000 scholarships awarded to SkillsUSA students each year. For details, visit: www.skillsusa.org/students/nths.shtml.

Along with his award and a SkillsUSA blazer, McGlade (right) was presented a gold medal by Region 1 Vice President Ricky Jordan of Massachusetts.
SkillsUSA Championships are a great way for students to focus on their skills and be recognized for them. Whether the event is local, regional, state or national, the program also teaches the value of persistence in reaching a goal. And for students who struggle with traditional classroom activities, it provides opportunities for them to learn and excel.

At the national level, occupational and leadership contests have been updated recently on a yearly basis, but an important change going forward is that the official SkillsUSA Championships Technical Standards will not be revised each year. “The technical standards just released this fall will be used for two years,” says Dave Worden, program director of the national championships.

“Any adjustments to contest rules will be posted on our website,” he stresses. “While there may be other sites with contest information, don’t be confused. The only official contest updates page is on the official SkillsUSA site.”

Good to know. Check the Web links listed below, and listen to the technical committee chairs on the following pages.

**ON THE WEB**

- Begin at the beginning with the SkillsUSA Championships Technical Standards or Contest Singles. Order online at: www.skillsusa.org/store/
- Get the latest contest changes and revisions Dave Worden references at: www.skillsusa.org/compete/updates.shtml
- Read an expanded list of suggestions, including contests not covered in the print edition, at: www.skillsusa.org/downloads/PDF/insiders11.pdf

**Contest Chairs’ Tips by Craig E. Moore**

**ARCHITECTURAL DRAFTING** “To succeed, the students should have a thorough understanding of their computer, software and plotting techniques.” Tom Bendorf, Laughlin Millea Hillman Architecture LLC

**FIREFIGHTING** “It is not only important to prepare physically for the Candidate Physical Ability Test (CPAT), but equally as important to prepare mentally with the knowledge of fire science and safety.” Michele Newby, International Association of Firefighters Local 42, Kansas City, Mo.

**COSMETOLOGY** “Know the correct steps to the 90-degree haircut.” RoseAnn Perea, Regis Corp.

**DIESEL EQUIPMENT TECHNOLOGY** “Do not overanalyze the challenges presented to you at the 14 stations in our contest. Just because you have never seen it doesn’t mean that you can’t fix it.” Dave Andrus, MTU Detroit Diesel Inc.

**PRESCHOOL TEACHING ASSISTANT** “Clearly identify the goal or objective of your activity, and make sure your lesson plan and activity support that goal.” Anny Broom, University of Washington
GUIDE 2011

HEATING, VENTILATION, AIR CONDITIONING AND REFRIGERATION “Understand electricity and how to use a wiring schematic to troubleshoot HVACR equipment.” Lynn Bosse, Lennox Industries Inc. PREPARED SPEECH “Participants should practice their speech with an audience at every opportunity. Practice. Practice. Practice. Only after you have your speech down fully can you work on the other aspects of the contest.” Craig Haugsness, Highland Park High School, Topeka, Kan. MEDICAL MATH “It is extremely important for students to practice their problem-solving skills. Being able to think through a problem and determine the important information to use is critical.” Scott A. Brown, Wayne County Schools Career Center, Ohio AUTOMOTIVE SERVICE TECHNOLOGY “Use the two-minute read time to completely read through all of the instructions on each station’s information sheet. Following the directions and instructions at each of the 13 stations is the single most important thing to be successful.” R. Scott Norman, Pittsburg State University

QUIZ BOWL “Contestants need to prepare better for the written exam. Also, we check for black socks.” Tracy Whitehead, Tennessee Technology Center at Hohenwald ENGINEERING TECHNOLOGY “Students must analyze and report on the entire design problem they are trying to solve as outlined in the scorecard in order to excel.” Dan Larochelle, intelitek Inc. OUTSTANDING CHAPTER “Read and follow the directions in the tech standards.” Bill Mann, retired teacher in Florida

(Continued on following pages)

STANDOUT Up to the night before the nationals, three-time Graphic Communications winner John Litwinowicz (left) had study sessions with instructor Michael Stinnett. The Royal Oak (Mich.) High School graduate suggests “different types of problems and books that have material relating to the contest.”
“Contestants who come prepared to an interview with a pen, a concise and informative résumé, and confidence that they are the best person for the job will do very well. When answering questions, eye contact is what competitors should focus on.” Jennifer Waite, Managing Information Systems

“Mobile robotics technology is very important that students read all the rules and address each aspect of the scoring matrix in order to maximize their score.” Dan Larcheille, IntelliTek Inc.

“First aid and CPR” The most important thing to remember is to have the steps for CPR and first aid memorized and perform without flaws.” Glenn D. Haagar, Honeywell Inc.

“Carpentry” Engage in the conference, not just your competition.” Boyd Worsham, Haskell Co.

“Customer service” Read all instructions, and know the information contained in materials distributed at the contests meeting.” Anita Parks, Metro Technology Center, Oklahoma City

“Major appliance technology” Practice, practice and practice some more.” Greg Doster, Whirlpool Corp.

“Medical terminology” A participant must put in hours of study time. There is no way to be successful in this event without spending months of preparation reviewing the study material and any other medical terminology study material from previous classes, which includes word parts and abbreviations.” Sheree Hughes, Ouachita Technical College

“Internetworking” Pace yourself, pay attention to detail and be well-rounded.” Bob Schoenherr, Cisco Networking Academy

“Chapter business procedure” The most important thing to remember is to prepare for the exam by studying the National Association of Parliamentarians practice exams. Teams are seeded by scores, and the higher the test score, the better chance of making finals.” Mark Johnson, Pittsburg State University

“Welding” The technical standards list the competencies we may test. The competitors should be able to demonstrate those competencies at more than entry-level skills to perform well at the national contest.” Eugene Hornberger, Welding Consultant LLC
Moneymaker demonstrates a career that’s ‘made to order’

Champion Profile by Ann P. Schreiber

For Clint Moneymaker, making sandwiches to practice for a SkillsUSA competition was a way to excel, despite his struggle with attention deficit disorder. “Because of my ADD, I get sidetracked ... I completely lose focus,” says the student, who has an individualized education program (IEP). “In school, I need a lot of visuals. I need breaks during studying or test taking or homework. I need material to be broken down into steps to be taught.”

Preparing for the Job Skill Demonstration Open contest, Moneymaker found it “hard to catch on.” But the rehearsals helped him “remain focused and excel in paying attention and rehearsing, and [in] doing a demonstration in general.”

As his instructor, Francene Green, remembers, “I never would have anticipated that Clint would be the one to make it to nationals.” But while Moneymaker admits the whole competition experience wasn’t easy, it helped boost his confidence. He placed fifth overall in 2010.

To help recruit students into SkillsUSA, Green invites alumni to her classes at Colonial Heights (Va.) High School to discuss the contest. “Every year [following the alumni visit], one student rises to the occasion to try Job Skill Demonstration. I don’t push it,” she explains.

Moneymaker’s job skill came through the school’s cooperative education program. He works at Sheetz, a convenience store chain that offers signature made-to-order sandwiches in Virginia and five surrounding states. The employer also provided financial support for the contestant’s trip to nationals. “I can’t tell you how many subs they’ve given us in materials for him to practice,” Green adds.

Moneymaker one day hopes to be CEO of Sheetz. To that end, he’s completed SkillsUSA’s Skill Connect assessment in employability. And, through SkillsUSA’s CareerSafe partnership, he’s earned the Occupational Safety and Health Administration (OSHA) 10-hour wallet card. “Getting as many certificates as I possibly can for my job will allow me to improve and excel,” he says. “I want to show my employer that these are my priorities and ... that I am capable of doing the work.”

Arriving at nationals, “it was an adventure” just to find ingredients for an award-worthy sandwich, Green says. Cheese slices were tiny and the bread too flat to cut properly. At last they found a downtown deli for the cheese and returned to a national chain store for the fattest sub rolls they could find. “His finished product was beautiful despite all the hassles!”

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STANDOUT After coming in ninth in 2009’s Cosmetology event, BRITTANY TAYLOR says she felt “10 times better” competing this year, “because I learned so much from preparing.” As proof, the Greene County (Va.) Technical Education Center grad won a bronze medal. Already a master stylist, she’s now attending Radford University and plans to go into management.

Champion Profile by E. Thomas Hall

For Kobus Labuschagne, winning in Computer Maintenance Technology came naturally. “I’ve been around computers my entire life,” he says. “My dad is actually a software developer, so as long as I can remember, we’ve had a computer in the house.”

Add to that an education provided by a school that’s had a long string of successes in SkillsUSA’s national competition, and Labuschagne’s recent gold medal was almost inevitable. Naperville (Ill.) Central High School students placed fourth in 2006, first in 2007, second in 2008 and third in 2009 — Labuschagne’s personal best until his 2010 win in the postsecondary division.

“A lot of the labs are modeled after the competition,” he notes. “We had a national winner a few years back who came back to the high school and created labs to simulate things they did at the state and national competitions.”

Now a student at the College of DuPage, he works part time in the information technology department of his local school district. Labuschagne says his family moved from South Africa to the United States when he was 7.

“My parents realized that we’d have much better futures, and my dad had a job opportunity as well. So it was a combination of work and just wanting to get us a better education.”

Scholarships to the Tune of Full Tuition

Tune in to see if you qualify for a SkillsUSA scholarship!

www.jwu.edu/nso
WELDING FABRICATION “Practice time management. Teams must practice working together before they compete to succeed.” Jason Schmidt, Lincoln Electric Co.

PROMOTIONAL BULLETIN BOARD “It is very important that each team member bring in a one-page résumé to the orientation meeting. Then be prepared, personable and prompt.” Francie Russell, retired teacher from Oklahoma CNC MILLING/CNC TURNING “Know CNC operation and programming code.” Robert G. Clarke, intellitek Inc.

TEAMWORKS “Students will experience a learning atmosphere where they demonstrate their relevant knowledge and competencies, while meeting the changing needs of industry, within a team environment.” Jim Bohn, Robert Bosch Tool Corp.

ESTHETICS “Do ‘you’ and have fun ... meaning, do what you have been taught by your instructors that has earned you the spot to compete at the national level.” Beth Phillips, Heritage College

MOTORCYCLE SERVICE TECHNOLOGY “Remain calm. If you are not calm, it will lead to distractions that will keep you from reading or understanding key elements to a station.” Mike O’Neil, Motorcycle Mechanics Institute.

OCCUPATIONAL HEALTH AND SAFETY “Read the instructions! Time and time again, notebooks are graded down because the counselors did not read the instructions.” Pat Vantuyl, U.S. Department of Labor

CULINARY ARTS “Relax, stay focused, focus on the fundamentals and have fun.” Rudy Smith, Unilever Food solutions

EMPLOYMENT APPLICATION PROCESS “Practice filling out applications and answering various interviewing questions.” Sherry Anderson, Montachusett Regional Vocational Technical School, Fitchburg, Mass.

AVIATION MAINTENANCE TECHNOLOGY “The most important thing for contestants to remember is to relax and manage their contest time.” Wayne King, Kentucky Office of Career and Technical Education

JOB SKILL DEMONSTRATION A/OPEN “Job Skill Demonstration A and Open contests have a set of contest rules and requirements to follow for each one. Contestants and their advisors need to thoroughly review and put into practice these rules and requirements.” Sam Williams, Lamar Institute of Technology

POWER EQUIPMENT TECHNOLOGY “If you have a good understanding of the basics and you can use that knowledge in problem solving, you will be successful.” Jim Roche, Equipment and Engine Training Council

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By Ann P. Schreiber

Asked how he sees the world, Jacob Hudson, who is legally blind, says it’s hard to describe. He’s unable to make a comparison, since he’s only seen things one way since birth.

“Pretty much, I cannot see long distances or fine print. I don’t have a wide field of vision. Right now, I barely see Eric over there,” Hudson explains during an interview, referring to his instructor, Eric McCann. “That’s mostly because the left eye has much worse vision than my right ... really bad peripheral vision. I can see straight ahead of me. I see to the right pretty well, but not to the left.”

With the help of adaptive devices and an instructor who’s sensitive to his needs, Hudson, from Pekin (Ill.) Community High School, made it to the SkillsUSA Championships in Internetworking. Because he was born with the vision impairment, Hudson is not bothered by people asking about it. “I’ve had 17 years to get used to it,” he laughs.

At times, school had been a challenge for him, but a random course selection led to SkillsUSA and changed everything.

In his freshman year, he was looking for an elective class. “Networking sounded cool,” Hudson says. “After getting used to it and the people involved, I started being really good at it, and that’s how I got involved in SkillsUSA. In a span of two years, I went from actually hating technology altogether to being a complete computer addict!”

The next year, he placed fourth at the state championships. What he learned from that competition helped him make it to nationals. His instructor making sure he had the right equipment didn’t hurt.

Focusing on his strengths “[McCann] is one of the most helpful teachers I’ve ever had. And, he helped meet my need for adaptive software installed and stuff like that. I’ve had some teachers who’ve kind of slipped away from that ... enlarging my work and tests,” Hudson explains. “He’s always been there for me for that stuff.”

While Hudson applauds his instructor for his help, McCann is quick to deflect the attention, emphasizing how Hudson has succeeded on his own.

“The thing I found with Jacob is, I treat him like any other student,” McCann points out. “We had the playing field set up early on. We had some software loaded on the computer so everything was magnified on there. I usually remember to print everything out in a large font. If I don’t, he lets me know.

“He’s extremely motivated. He really pushes himself to do well. He’s gained a lot in the last couple of years.”

Others may find an impairment to be a setback. Hudson realizes the advantages.

“I have a visual impairment, but I have the ability to memorize stuff really easily. All I have to do is hear it,” he explains.

Hudson’s auditory learning skills are phenomenal. When he listens to instructions, he instantly comprehends. Combining that gift with his enthusiasm for working in information technology has yielded an unexpected bonus.

“I’ve redeemed my interest in math this year. It’s really strange. Math was my hardest subject since grade school [because] teachers used the chalk board. ... This year, I got an A in math class, the first time since fourth grade. There’s a lot of math in networking. I’m sure that contributed.”

— Jacob Hudson

“I’ve redeemed my interest in math this year. It’s really strange. Math was my hardest subject since grade school [because] teachers used the chalk board. ... This year, I got an A in math class, the first time since fourth grade. There’s a lot of math in networking. I’m sure that contributed.”

— Jacob Hudson
Cooking Up a Big Success Takes Quality Ingredients

Chef Kevin Sbraga personifies the wisdom of the “if at first you don’t succeed” rule. Whether competing in SkillsUSA or on reality television, he burned some fingers before tasting victory.

Kevin Sbraga could barely speak. “Are you sure?” he managed. Confirmation came — Sbraga’s life had officially changed. He’d won the seventh season of popular reality-TV show “Top Chef.”

To millions of viewers, the 31-year-old “cheftestant” came out of nowhere to win. For Sbraga, success came over years, not overnight. “It’s taken me half my life to get the big one,” he says.

The Willingboro, N.J., native’s passion for cuisine began simmering early, as he watched his parents, both professional bakers, hone their craft. By the time he was a high-school sophomore, that passion was boiling, prompting his enrollment in the Burlington County Institute of Technology’s (BCIT) culinary program in Westampton. There, Sbraga joined SkillsUSA, happy to focus his competitive personality on something besides sports.

But for Sbraga, every success meant overcoming an initial loss. “I lost my in-house competition the first year,” he remembers. “The next year, I won, made it to states and lost there. The next year, I won states, made it to nationals, and that didn’t work out as planned. It wasn’t until I was attending Johnson and Wales University [in Miami] that I medaled at nationals. I won the silver.”

Sbraga worked in a variety of high-end restaurants after graduation, but his competitive hunger was still growling. An avid viewer of the Bravo channel’s “Top Chef,” Sbraga wondered how he’d fare as a contestant. He failed the first grueling audition but, true to form, tried again the next year and made the cut.

Each week, he and 16 competitors faced stressful cooking challenges that required more than technical know-how. Sbraga also relied on soft skills like teamwork, time management and more.

It seems pretty obvious, then, that someone with SkillsUSA experience would have an edge. Sbraga agrees. “[SkillsUSA] has been a great organization for me to be a part of,” he says. “It’s helped me in many different ways.”

Sbraga is using his $125,000 winnings from “Top Chef” to open his own restaurant, a personal dream. He also gives back to SkillsUSA by judging competitions and performing cooking demonstrations at BCIT, where his wife (whom he met while both were students there) is now a culinary instructor and SkillsUSA advisor.

Sbraga knows, however, he’d never be savoring the sweet taste of success without two basic ingredients. “One, never give up on your dream,” he says, “and two, surround yourself with the best people. You have to work for the best and be around the best. That’s the only way you’re ever going to make it happen.”
Putting Your **Safety First** Will Help Make You **Last**

Part of being good at what you do is *respecting* what you do, especially when it comes to safety on the job. Every two minutes, a teen is injured in the workplace, and many of those injuries could have easily been prevented.

As a group, identify the main safety concerns in the trade area(s) represented within your class. If you or anyone you know has been injured on the job, share the story. Next, go through each concern and discuss ways to lessen — or even neutralize — each threat.

If the discussion is especially enlightening, consider entering the National Safety Video Competition, sponsored by SkillsUSA and CareerSafe. First prize is a $2,500 scholarship for the winning student or class and a $5,000 cash prize for the school. For more on the contest, visit: [www.skillsusa.org/compete/safetyvideo.shtml](http://www.skillsusa.org/compete/safetyvideo.shtml). And for more safety information, go to: [www.careersafeonline.com](http://www.careersafeonline.com).

Carelessness does not bounce; it shatters.

— HARTMAN JULIE

No, the picture on the left isn’t abstract art. It’s actually a distorted part of another photo in this issue. Find the original photo and send us the page number where it appears to win a SkillsUSA sport duffel bag (first prize) or water bottle (second prize). To enter, e-mail your answer, name, address and phone number to: anyinfo@skillsusa.org (include “Photo Contest” in the subject line). Or, send to: SkillsUSA Photo Contest, 14001 SkillsUSA Way, Leesburg, VA 20176. One first- and one second-prize winner will be drawn at random from the correct entries. Entries must be received by Jan. 25.

Congratulations to last issue’s winners: Baljinder Singh of Milford, Mass., and Don Guffey of Vilas, N.C.
You’re always looking at menus with a critical eye, noticing things that others don’t. You get excited at the first mention of upcoming farmers’ markets. You plan your weekends around food, and your conversations always seem to gravitate to the next big ingredient or culinary trend.

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Go ahead, admit it: you’re not like most people.

Every year, the students at Central Montco Technical High School in Plymouth Meeting, Pa., join forces to make the holidays special for children who attend Central Montgomery Mental Health/Mental Retardation Center’s preschool program in Norristown as well as nearby Opportunities Industrialization Centers of America nursery classes.

They collect wish lists from the two centers and do their best to gather the items through a schoolwide effort coordinated by the health occupations students. Any student from the high school can choose an item from the children’s gift list and donate the item.

Bargains benefit prom-goers as well as four-legged friends

Formal wear for humane care
During prom season, dozens of donated dresses fill a makeshift store at Washington County Technical High School.

For their annual “Cinderella’s Closet” fundraiser, students at the Hagerstown, Md., school collect used prom dresses from the community, then offer them for sale at prices from $5 to $40. Proceeds are donated to the county Humane Society.

BREAK AND MEND — Central Arizona Valley Institute of Technology’s (CAVIT) SkillsUSA chapter in Coolidge provides simulated hospital experiences to local second-graders. A “Break and Mend Hospital,” set up in classrooms, offers simulated basic care such as bandaging. The experience helps alleviate anxiety children have about hospitals.

Food is life
Create and savor yours

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Spotlight

School effort grants wishes for special tots

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For their annual “Cinderella’s Closet” fundraiser, students at the Hagerstown, Md., school collect used prom dresses from the community, then offer them for sale at prices from $5 to $40. Proceeds are donated to the county Humane Society.

Bargains benefit prom-goers as well as four-legged friends

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Create and savor yours

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SkillsUSA Champions features our members’ photography. We’re looking for images of SkillsUSA chapters in action, or ones that show individual members’ concentration or perseverance. For details, e-mail thall@skillsusa.org (put “Image Photo” in the subject header) or write SkillsUSA Champions, 14001 SkillsUSA Way, Leesburg, VA 20176. The photographer’s chapter is awarded $150.

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John McGlade — chairman, president and CEO of Air Products — on receiving SkillsUSA’s first CEO Champion of the Year award.

More than an organization, [SkillsUSA] turned into something like a network for me of like-minded students who wanted more than just to be something in life. We wanted to change the world.

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