



September 2025

Student Connection



CUYAHOGA VALLEY CAREER CENTER

Peri Wisner

Brecksville-Broadview Heights



Peri Wisner, a senior at Brecksville-Broadview Heights High School, is currently enrolled in CVCC's Culinary Arts & Hospitality Management program, led by instructor Kim Morton. "I've always known I wanted a career in culinary or baking," Peri shared. "So when I got the chance to attend CVCC, joining this program was a no-brainer. Why wouldn't I take advantage of this amazing opportunity to get ahead and prepare myself for life after high school?"

Peri says that attending CVCC has been transformative: "It's really built my confidence. Knowing I can step straight into the industry with skills and experience under my belt is such a great feeling. Ms. Morton constantly pushes me to be better. She's tough and has high expectations, but I appreciate that so much and absolutely love her for it." She also expressed deep appreciation for Ms. Bartko, the Educational Aide in the program. "She graduated from the CIA and specializes in baking and pastries. I think she played a huge role in how well I did in SkillsUSA last school year." Peri competed in SkillsUSA's Baking and Pastry Arts category and placed 2nd in the state. She is excited to return to the competition this year, now also serving as the Fundraising Chair for the chapter.

When asked about her favorite experience in the program, Peri said: "Definitely SkillsUSA. I'll never forget the time we stayed after class to practice for our competition—it was just me, my teammate, Ms. Morton, and Ms. Bartko. It was one of those moments that sticks with you. Baking is usually a slower, methodical process, but during the competition, we were on the clock and had to work efficiently under pressure and figure out the best methods to be successful. I actually love being in a rush, which I think is another reason this career path fits me so well." Peri is also looking forward to this year's opening of The Valley Inn Restaurant, as well as the newly launched Deli Inn, which opened on September 17 exclusively for CVCC staff. "Opening day was chaotic," she laughed, "but I'm really excited to see how it goes this year. Staff can order their lunch in the morning, and there are several sandwich options all made with fresh, made-from-scratch bread!"

Ms. Morton shared high praise for Peri: "Peri is a leader with a genuine passion for food and cooking, and a strong desire to learn and grow. She consistently upholds high standards in the kitchen and collaborates well with her peers. She's excelled in both ProStart and SkillsUSA competitions and is a standout in our ProStart curriculum. Peri is truly an asset to the program and an amazing young woman who deserves to be recognized."

After graduation, Peri will attend the Culinary Institute of America (CIA) in San Antonio, Texas! Her ultimate goal? To open her own restaurant someday. Outside of CVCC and academics, Peri is actively involved in Mock Trial, Speech & Debate, and Youth & Government at Brecksville-Broadview Heights High School. She also works as a line cook at Olesia's Tavern of Richfield. Her advice to future Culinary Arts students at CVCC is: "You have to take the program seriously and you have to want it, but it's so much fun! I've grown so close to my classmates, and the certifications we earn, like ServSafe, are incredible opportunities. They'd cost hundreds after graduation, but here, we get them for free." Keep up the incredible work, Peri! CVCC is so proud of everything you've accomplished and can't wait to see what amazing things your future holds.

Written By: Makayla Robertson, CVCC Media Specialist



8001 Brecksville Rd.



www.cvccworks.edu



info@cvccworks.edu



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