China’s doors wide open for Mass. high schools

Students hope to gain an edge in careers

By Tracy Jan

A년 come opportunity to gain an edge in the workplace, public high schools across the state are flooding with international students. For the first time, they are coming to volunteer in the city’s schools.

For decades, it was almost unheard of for an American high school to accept a student from China. But this year, Watertown High School in Watertown, home to roughly 10,000 students, is hosting 20 students from China.

Most student travel to China in the past decade has been through private exchange programs. Now, all 18 Massachusetts high schools, primarily in affluent suburbs, have or intend to design their own programs for foreign students. The students arriving at Watertown are part of a joint effort by the city’s schools and the Massachusetts Office of International Services.

The students are from China and are attending Boston public schools. They are studying in English and living in American families.

Makes friends to make a difference

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By Walter V. Robinson

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The Region

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Most local health departments do not respond to phone messages. When a Globe reporter called the Union Oyster House, a restaurant known for its high-quality food, during its manager’s lunchtime, the restaurant declined to comment when contacted by the Globe.

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He noted that conventional cleaning methods are not safe for food specialists. Boston inspectors are considered to be “very knowledgeable and, for the most part, very thorough.”

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