



Culinary Arts

Program Description

Culinary Arts/Hospitality program prepares students for employment in the fastest growing industry in the nation. Students will learn the basics of food preparation with a focus on nutrition, proper cooking techniques, safety and sanitation and cutlery skills. Technical knowledge is concentrated on “classical French cuisine”. Hot and Cold food competitions and monthly buffets increase students’ comfort level with commercial kitchen equipment while improving teamwork and employability skills. This is a two-year program that keeps pace with the changing trends of the industry. Instructors stay abreast of the ever-changing cuisines and the program is paced to the individual. Students are encouraged to experiment on their own in the kitchen. College bound students receive a head start through this program by earning college credits through articulation with Baker College, Mott Community College and Ferris State University. They will also have an opportunity to get national certification in sanitation, which will carry over as credit to all culinary colleges. Culinary Arts/Hospitality program training leads students to employment as an entrepreneur, corporate or restaurant chef, caterer, and many other career opportunities.

Related Professions

- Executive Chef
- Sous Chef
- Restaurant Owner
- Pastry Chef
- Baker
- Entrepreneur
- Garde Manger Chef

Lapeer County Education and Technology Center

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Articulations:

Baker College of Muskegon (8 credits)

Davenport University (up to 24 credits)

Ferris State University (up to 9 credits):

- RFIM 113-3 Credits
- RFIM 114-3 Credits
- RFIM 115-3 Credits
- RFIM 127-3 Credits
- RFIM 204-3 Credits
- RFIM 211-3 Credits
- RFIM 229-3 Credits

Macomb Community College:

- CULH1155-Sanitation (2 credits)

Mott Community College (up to 6 credits):

- FMG 102-Applied Sanitation (2 credits)
- BAKE 109-Intro to Baking (3 credits)
- CULA 105-Intro to Prof Cookery (3 credits)
- FMG101-Orientation to Hospitality (1 credit)

State Certifications:

NRA ServSafe Certification

Program Success Indicators

Academic

- 11th grade reading level
- 11th grade writing level
- Pre-Algebra
- Basic computer skills
- Understand concepts of weights and measures, volume, Bakers percentage
- Perform written tasks including reports, research, and analysis

Interpersonal

- Teamwork skills
- Consistent attendance
- Able to follow safety rules
- Work safely around commercial equipment
- Positive attitude
- Able to follow directions
- Willingness to work toward skill mastery

Program specific

- Able to work in hot conditions
- Able to stand for a period of three hours
- Able to lift and carry
- Able to work under pressure
- Enjoy working with guests/people
- Enjoy hands-on and academic work

Instructor:

Chef Steinborn

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Paraprofessional: Megan MacNaughton