



CULINARY ACADEMY



LA PORTE COUNTY **CAREER & TECHNICAL EDUCATION**

A.K. SMITH CAREER CENTER

What better way to learn about the food service or hospitality industry than by running your own restaurant? At the on-site Career Café, students gain hands-on experience in food preparation, safety and sanitation, management, customer service, and catering. Emphasis is placed on developing workplace skills that are key for success in the hospitality industry, such as teamwork, creativity, communication, and self-confidence. Classroom work includes demonstrations, guest speakers, video projects, and field trips. Senior internships provide even more hands-on experience.

In 2022 and 2023 some exciting changes in our program include our new hydroponic farm and our baking lab. The farm allows us to serve the freshest produce possible!

**Hospitality business hourly
wages available ranges
start from \$15-\$135/hour!**



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Potential Careers • Culinary Academy

Food Preparation Worker \$25,848	Restaurant Host/Hostess \$26,207	
Concierge \$34,918	Cook \$31,107	Dishwasher \$27,087
Travel Agent \$45,854	Lodging Manager \$53,942	Chef/Head Cook \$78,500
Food Service Manager \$76,200	Gaming Supervisor \$56,816	Gaming Manager \$74,761
Supervisor of Housekeeping and Janitorial Workers \$52,860		

Year One

Students not only learn the basics of how to cook and bake, but also how to run a restaurant that is sure to please its customers. Learn how to maintain a clean and efficient kitchen, work with employees and government agencies, and understand the basics of food theory. Join us as we learn to run our catering and restaurant business.

Industry Certifications:

- Servsafe Manager Certification

Ivy Tech Dual College Credits:

- HOSP 101 Principles of Culinary and Hospitality
- HOST 102 Basic Food Theory and Skills
- HOSP 103 Soups, Stocks, and Sauces
- HOSP 104 Nutrition
- HOSP 105 Intro To Baking

Year Two

Advanced Culinary Arts teaches more advanced cooking techniques and adds the experience of managing a restaurant to students' learning. Students will be in charge of a team as they bake, braise, and grill. They will understand how to develop and price menus and determine if their restaurant is profitable — and come up with ways to make it profitable.

Ivy Tech Dual College Credits:

- HOSP 108 Human Relations Management

When You Finish

Graduates of our program are well-prepared to enter the workforce in the restaurant/hospitality industry; some choose to further their education in a culinary program at the college level.



LaPorte County Career & Technical Education

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