



CULINARY

Course Description:

Culinary at CTC is designed to give students a robust career exploration in the culinary and hospitality industries.

- Learn beginning hospitality and culinary concepts including knife skills, cooking techniques, and more.
- Create 20 world cuisines over the course of the year.
- Gain real-life experiences as they work on catering events for Careerline Tech Center, community service projects, and class fundraisers.
- Understand the importance of health, safety, organizational performance, and regulatory compliance through our ServSafe® certifications.



Careerline *Tech Center*

Students who would benefit from this program are those who enjoy working on their feet, are detail oriented, and like to work with people. They learn about all aspects of hospitality, including food safety, proper cooling methods, sanitation, nutrition, and catering.

High School Credit: Students will earn elective credit at their high school upon completion of this course. Please see a high school counselor (based on district decision) for eligibility towards 4th-year math-related credit, VPAA credit, and waived credits for third year science and second year world language.

College Credit: Articulated Credit Grand Rapids Community College CA102 (1 credit) CA111 (2 credits) CA105 (5 credits); Northwestern Michigan College CUL110 (2 credits) CUL111(5 credits)

CULINARY

LENGTH OF PROGRAM

1 year

Instructor:

Joshua Hoeksema
jhoeksem@oaisd.org

Culinary Manager:

Jill Landman
jlandman@oaisd.org

Related Careers with 2022 Median Annual Pay from O*Net

- Head Chef \$56,520
- Private Household Cook \$38,570
- Food Service Manager \$61,310
- Food Prep Worker \$29,790
- And many more

Experience the CTE Difference!



TO ENROLL

bit.ly/CTCenroll



QUESTIONS?

Contact Jannette Bole
jbole@oaisd.org



FOLLOW US

careerlinetech.org

Careerline Tech Center

13663 Port Sheldon Street | Holland | 616-738-8950

The OAISD does not discriminate on the basis of race, color, religion, sex, national origin, age, height, weight, marital status, handicap, disability, or limited English proficiency in any of its programs or activities. The following office has been designated to handle inquiries regarding nondiscrimination policies: Human Rights Officer, Human Resources Department, Ottawa Area Intermediate School District, 13565 Port Sheldon Street, Holland, MI 49424 1-877-702-8600 (toll free)

Course Outline:

1st Semester: Culinary Core, Garde Manager (cold food), Cost Controls and Culinary Math, Basic Cooking Techniques, Knife Skills, Food Safety, Career & Professional Development, Soft Skills and Employability.

2nd Semester: ServSafe & Sanitation, Marketing & Entrepreneurship, Baking & Pastry, Guest Relations & Customer Service, Advanced Cooking & World Cuisine, Sustainability/ Nutrition.

Resources Used:

ServSafe Management Essentials 7th edition by National Restaurant Association; Foundations of Restaurant Management and Culinary Arts level 1 & 2 (Prostart Curriculum)

Postsecondary Partners:

Grand Rapids Community College, Secchia Institute of Culinary Education, Great Lakes Culinary Institute at Northwestern Michigan College, and Culinary Institute of Michigan at Baker College.

Work-Based Learning: All students at CTC have the opportunity to participate in experiences (such as guest speakers, tours, and work experiences) that connect them with local employers in their program area.

WBL Partners: Cherry Republic, The Chop House & other area restaurants.

Safety Trainings & Certifications Provided: ServSafe Management Certification; Knife skills and Safety, Kitchen equipment, Food Safety and Sanitation, proper minimum internal temperatures.

Student Leadership Opportunities: Students can participate in activities with classmates and outside community partners to strengthen their leadership skills

Capstone: Upon course completion and with teacher recommendation, qualifying students may extend their learning through Capstone. This highly independent course has rigorous attendance and employability requirements. Enrollment starts in May. See your work-based learning coordinator for more information.