

Examples of post secondary education pathways in Culinary Arts

- Associate of Applied Science - Culinary Arts
- Bachelor of Science - Food Science
- Bachelor of Arts - Hospitality Management

Examples of careers in Culinary Arts

- Chef-Executive, Pastry, Sous, Private, Corporate
- President/ CEO
- Chocolatier
- Catering Manager
- Food Stylist
- Food & Beverage Manager
- Food Lawyer
- Director of Operations
- Food Editor/ Author
- Baker or Cook
- Director of Training
- Food Critic
- Business Entrepreneur
- Culinary Arts Instructor
- Nutritionist/ Dietitian



ServSafe Industry Certification

Students in the CTE Culinary Arts program have the opportunity to prepare for and take the ServSafe Certification exam, an industry recognized and required certification.



“Work-Based Learning”

Students successfully completing the Culinary Arts 2-year program of study will learn about the various functions of both the “Front” and “Back” of the house by working in **The Meeting Grounds Restaurant**. There are also opportunities to experience learning via field trips, guest presenters, and participation in local culinary competitions such as ACF Skills Competition sponsored by local schools and restaurateurs. Culinary Stages are a part of WBL, along side in-house catering that is part of the curriculum.

If you have any questions, please contact the

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Chippewa Valley Schools

Career Technical Education

Hospitality & Tourism

Culinary Arts



Culinary Arts is an exciting 2 year CTE program of study that provides students with in depth, sequenced, educational experiences to prepare for both entry level employment and continuing postsecondary education in the hospitality and food service industry. Students will experience part of their learning in the well equipped commercial kitchen of The Meeting Grounds.

Culinary Arts Courses

2-year program of study



Culinary Arts 1A/1B

Grades 10-12 (2 hrs/1 yr) 2 credits

This course is the first in a 2-year program of study. The 2-hour, year-long course develops foundational knowledge and skills such as safety and sanitation, customer relations, important core competencies, business math, pantry, travel & tourism, as well as food preparation skills needed for successful entry within the hospitality and food service industry. Skills are also applied by supporting the operations of The Meeting Grounds Restaurant at Dakota HS.



Culinary Arts 2A/2B

Grades 11-12 (2 hrs/1 yr) 2 credits

This advanced 2-hour, year-long course provides continuing students with the skills and experiences necessary to progress professionally within the hospitality and food service industry. Pre-preparation, quantity food production, menu planning, cost control, accounting, restaurant management, are just some of the educational areas emphasized. Students operate The Meeting Grounds Restaurant putting skills to work in real world application.



The Meeting Grounds Restaurant



What's the most exciting part about the Culinary Arts Program? Many students will tell you that it is the opportunity to be involved in all facets of operating a real, commercial restaurant right inside Dakota HS. The Meeting Grounds Restaurant, open to the public limited hours and days, offers the perfect venue to develop a comprehensive skillset for success in the culinary field. While food preparation is an obvious main focus, students must also learn to work collaboratively and communicate effectively with each other and their customers. Teamwork, problem solving, time management, and work ethic are just a few of the 21st Century success skills we expect



Articulation — Earn College Credits!

Students successfully completing 2 years (12 segments) of the CTE State-approved Culinary Arts program may be eligible for tuition free (articulated) credits at Macomb Community College, Oakland Community College, Henry Ford College, Washtenaw Community College, and Baker College.

Culinary Arts 3A/3B Beyond Completer

This advanced 2-hour/1-year course is for students who complete the 2-year Culinary program and want to further their skills at a deeper, professional level. Management skills and many behind-the-scenes skills involved in inventory, ordering, pricing, cost control, menu planning, and sanitation management will be among the areas included.

Internship Seniors only (1 or 2 hours)

Did you know that qualified senior students may apply for internship to further develop their skills within the context of a paid, work experience in a program-related job? Students must have teacher recommendation and be concurrently enrolled in Culinary Arts 2A/2B or 3A/3B. An Individual Educational Training Plan and Training Agreement are developed for each trainee detailing specific learning activities, monitored periodically by the CTE Internship Coordinator.



Did You Know?

Culinary Arts classes can meet these graduation requirements:

VPAA Credit—Students can fulfill the required 1 credit of Visual, Performing, & Applied Art (VPAA) by taking 1 credit of Culinary.

World Language Credit—Students may replace 1 credit of World Language w/1-credit of Culinary when Culinary is taken as a 2nd or (additional) VPAA credit.

Math-Related Credit—For seniors only, students may apply 1-credit of a Culinary course as a "Senior Math-Related Credit."