

# CHIPPEWA VALLEY SCHOOLS

## Career and Technical Education



## CULINARY ARTS

The Culinary Arts program is a delicious, innovative, hands-on course that develops technical and personal management skills that are highly desired by employers. With emphasis on safety first, students will learn 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 Restaurant located at Dakota High School.

### Examples of Careers:

- Cafeteria Chef
- Cake Decorator
- Career Technical Education (CTE) Teacher
- Catering Manager
- Chef
- Head Cook
- Cold Food Preparer
- Dietitian
- Dietetic Technician
- Event Organizer
- Fast Food Restaurant Manager
- Food Critic
- Pastry Chef
- Private Cook
- Restaurant Manager
- Small Business Entrepreneur
- Sous Chef

### Examples of Degrees, Certificates and/or Certifications

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

### MEETING GROUNDS RESTAURANT

The Meeting Grounds Restaurant is open to the public:

10:30 am–1:00 pm

Wednesday through Friday most weeks during the school year.

586.723.2840

This is a student-operated restaurant.

### Classes can meet the following graduation requirements:

Visual and Performing Arts Credit

World Language Credit

Senior Math–Related Credit

### Articulation — Earn College Credits

Students successfully completing the CTE State-approved program may be eligible for tuition free credit.

### Instructor:

Chef Russell Zampich

[rzampich@cvs.k12.mi.us](mailto:rzampich@cvs.k12.mi.us)

586.723.2841

### Parapro:

Ms. Hodges

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**NOTICE OF NONDISCRIMINATION** It is the policy of Chippewa Valley Schools not to discriminate on the basis of race, color, religion, national origin or ancestry, gender, age, disability, height, weight or marital status in its programs, services, activities, or employment. Inquiries related to nondiscrimination policies should be directed to: Civil Rights Coordinator, Assistant Superintendent of Human Resources, Chippewa Valley Schools Administration, 19120 Cass Avenue, Clinton Township, MI 48038 Phone: 586–723–2090 / Nondiscrimination inquiries related to disability should be directed to: Section 504 Coordinator, Director of Special Services, (same address) Phone: 586–723–2180

## EXAMPLES OF CAREERS:

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

## EXAMPLES OF DEGREES, CERTIFICATES AND/OR CERTIFICATIONS

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

## INDUSTRY CERTIFICATIONS

Students in the Culinary Arts program have the opportunity to prepare and take certifications that are industry recognized.

## MEETING GROUNDS RESTAURANT

The Meeting Grounds Restaurant  
is open to the public:

10:30 <sup>am</sup> – 1:00 <sup>pm</sup>

Wednesday through Friday  
most weeks during the school year.

It's best to call ahead  
to ensure that we are open

586.723.2840

This is a student-operated restaurant



## 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.

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# CULINARY ARTS



**INSTRUCTOR**  
**ACF CERTIFIED:**  
**DAKOTA HIGH SCHOOL**  
**Russell Zampich CEC® CCE®**  
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**PARAPRO:**  
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**586.723.2842**

DON'T JUST CHOOSE A CLASS ~ CHOOSE A CAREER

## CULINARY ARTS

Students entering the Culinary Arts Program will have the opportunity to gain skills and knowledge through the use of the National Restaurant Association Education Foundation (NRAEF) ProStart program. ProStart is a two-year high school restaurant and food service management curriculum that blends classroom learning with mentored work experience and national competitions. Students who meet the academic standards, complete a checklist of competencies and participate in at least 400 hours of a mentored work experience, are awarded the industry-recognized ProStart National Certificate of Achievement.



### CLASSES CAN MEET THE FOLLOWING GRADUATION REQUIREMENTS:

- Visual and Performing Arts Credit
  - World Language Credit
- Articulation — Earn College Credits

Students successfully completing CTE state approved classes, may be eligible for tuition free credit.

### 9091/9092 CULINARY ARTS 1A/1B

**Grades 10–12**

**Prerequisite: None.**

The primary goal of this career-oriented course is to provide students the opportunity to acquire skills, which prepare them for successful entry and advancement within the Hospitality Industry. The class provides extensive experience in large quantity food production and customer relations. These skills are best demonstrated and applied in the operation of “The Meeting Grounds Restaurant,” a full-service restaurant open to the public where students are responsible for all facets of food production, customer service and portion control.

**2 hour**

**1.0/1.0 credit**

### 9101/9102 CULINARY ARTS 2A/2B

**Grades 11–12**

**Prerequisite: Culinary Arts 1A/1B and teacher recommendation.**

This advanced course is designed to equip students with the experiences and skills necessary for making personal career decisions and progressing professionally within the hospitality and food service industry. Pre-preparation, quantity food production, menu planning, restaurant management, cost control and accounting are just a few of the areas emphasized. These skills are best applied through the operation of The Meeting Grounds Restaurant. This course educates students about comprehensive sustainability in order to become aware of the environment and how the hospitality & culinary industry can make a positive impact.

**2 hour**

**1.0/1.0 credit**

***This course has been approved to meet the MMC senior year math-related credit requirement.***

### 9095/9096 CULINARY ARTS 3A/3B BC

**Grades 12**

**Prerequisite: Culinary Arts 2A/2B and teacher recommendation.**

This advanced course is designed to provide food service and management skills for students to support making personal career decisions and progressing professionally within the food service industry. Managing skills are practiced on a daily basis for the behind the scenes skills that include inventory, ordering, pricing, menu planning, sanitation management, and cost control. These skills are best applied through the operation of “The Meeting Grounds Restaurant.”

**2 hour**

**1.0/1.0 credit**

***This course has been approved to meet the MMC senior year math-related credit requirement.***

### 9111/9112 CULINARY ARTS INTERNSHIP 1/2

**2 hour**

### 9113/9114 CULINARY ARTS INTERNSHIP 1A/1B

**1 Hour**

**Prerequisite: Culinary Arts 1A/1B and concurrently enrolled in Culinary Arts 2A/2B or Culinary Arts 3A BC/3B BC.**

This course may be taken for one or two hours. An Individual Educational Training Plan and Training Agreement are developed for each student–trainee detailing his/her specific learning activities. Note: A student who chooses the Internship course for either one or two hours is expected to work 10 hours per week and provide their own transportation.