

Prepare to Work: Food Services



Train quickly to become a chef or cook.



Pre-Assessment for Culinary

This pre-assessment is required in order for you to be accepted into the Culinary program. You will be assessed using a WorkKeys test in applied mathematics, reading for information and locating information.

No cell phones allowed. Photo ID required.

Sept. 3

Thursday 5:30 to 9 p.m.
M-TEC 206/208 Port Huron campus
Cost: \$50 0 CEUs/3.5 Contact hours
ZPCU 098 01

Culinary Arts Manage First

This program includes all four training modules covered in ZPCU 111 Culinary Arts Program (see right column), plus two additional modules. Module 5: Cost Control and Module 6: Hospitality and Restaurant Management. Upon successful completion of the program, you will have earned five certifications that will qualify you for the Manage First Professional Credential once you have 800 hours of industrial work experience, and you will be awarded a ServSafe Sanitation Certificate. Move ahead quickly with this additional certification.

Prerequisite: ZPCU 098.

Oct. 6 to July 1

Tuesday and Thursday 5:30 to 9:30 p.m.
and

Jan. 4 to Mar. 10

Monday through Thursday 5:30 to 9:30 p.m.
M-TEC 206
Cost: \$4,900 35.6 CEUs/356 Contact hours
ZPCU 112 01

Culinary Arts Program

Completion of the Culinary Arts class coupled with experience will lead to employment in the food services field as either a cook or chef. Training is broken into four concentrated learning modules. Module 1 - Nutrition: Essential to living a healthy life, emphasis is on the relationship that exists between nutrition and health throughout life. Module 2 - Supervision: Knowledge will be gained which will allow for appropriate responses to conditions managers are confronted with daily. Module 3 - Sanitation: This foundation segment is required of all new culinary professionals and covers basic microbiology, safe food handling techniques, good hygienic practices, pest control, employee training and the Michigan State law governing food service establishments. Module 4 - Culinary Techniques: Introduces students to the kitchen or "back of the house" operations. Participants will gain competence in culinary terms, equipment and utensil use, mise' en place, sauces, stocks, soups, thickening agents, vegetables, potato/starch products, and pasta products, the processing of meats, poultry, and seafood are taught as well as pantry, breakfast preparation and hot and cold hors d'oeuvres. Cooking will be conducted under the guidance of a chef-instructor and includes opportunity for experience through internship.

Upon successful completion of the program, you will be awarded a ServSafe Sanitation Certificate. Additionally, this program earns an Educational Foundation Association Diploma, and also satisfies a requirement for certification with the American Culinary Federation.

Prerequisite: ZPCU 098.

Oct. 6 to July 1

Tuesday and Thursday 5:30 to 9:30 p.m.
M-TEC 206
Cost: \$4,200 29.2 CEUs/292 Contact hours
ZPCU 111 01

For more information, call: (810) 989-5788



WORKFORCE TRAINING INSTITUTE

St. Clair County Community College