

Culinary Arts

Career prospects in the restaurant and hospitality industry keep growing. Expected to employ 12 million people by the year 2006, this exciting industry is our country's fastest growing. It is our local community's largest economic base. Many interesting and exciting employment opportunities are available to students of our Culinary Arts Program.

Over the past few years, Culinary Arts students have developed a state-wide and national reputation for excellence. Graduates have become successful managers and owners of restaurants and catering businesses, worked in military food service positions, and even found careers on cruise ships. The possibilities are endless!



Our Program

Our two-year school-to-career Culinary Arts Program explores the world of culinary expertise and restaurant management. Students will gain experience by learning all facets of restaurant and food service operations, including food preparation.

Program Highlights

- ▶ Nationally recognized Pro Start curriculum
- ▶ Hands-on experience in the classroom and at a worksite
- ▶ Safely prepare, serve, & store food
- ▶ Plan a nutritional menu
- ▶ Public Relations
- ▶ Customer Service
- ▶ Cost Controls
- ▶ Marketing
- ▶ Management Skills
- ▶ Communications
- ▶ The Lodging Industry
- ▶ Tourism
- ▶ The Retail Industry



Professional Certifications

- ▶ ServSafe Certification (sanitation)
- ▶ Pro-Start Certification

Value of Pro Start Certification

Students receiving Pro Start certification are likely candidates to be placed in a management track. They have developed transferable skills which are recognized in restaurant and hotel companies throughout the country.

Who Can Attend?

You do not have to be an Oscoda Alternative Education student in order to take advantage of this exciting new Culinary Arts Program. Students enrolled in Oscoda High School, or any other high school in the area, may access this innovative program. Check with your high school counselor.



Personal Qualities Suggested

- ▶ Strong interest in the culinary arts
- ▶ Cooperative attitude
- ▶ People oriented
- ▶ Ability to work quickly

Scholarship Available for Post-Secondary School

With Pro-Start curriculum, students can earn a \$2,000 scholarship from the National Restaurant Association by passing two standardized tests, serving 400 hours of supervised internship and providing proof of enrollment in a post-secondary culinary school.



Meet the Instructor

Our Culinary Arts instructor, Edward Gloftelty, is highly qualified.

- ▶ Professional Teacher
 - Michigan certification – Secondary Education – Social Studies
 - 23 years teaching experience
- ▶ Professional Chef
 - American Culinary Federation Certified Sous Chef
 - ServSafe Certified
 - Certified ServSafe Trainer
- ▶ Experience
 - 16 years work experience in Culinary Arts and related fields
 - Currently Sous Chef at Wiltse's Brew Pub and Family Restaurant in Oscoda
- ▶ Professional Affiliation
 - Founding member and treasurer – Greater Lake Huron Chefs Association
 - Member - Saginaw Valley Chapter of the American Culinary Federation.

Everyone Gets Involved

Students, parents, teachers, counselors, school administrators and local businesses share a commitment to our program's success. Local businesses:

- ▶ Offer meaningful work for students
- ▶ Provide trained mentors
- ▶ Sit on the program's Advisory Board

Many local businesses and professional people have offered to assist our Culinary Arts Program in a variety of ways.

Job Possibilities

- ▶ Chef/Cook
- ▶ Second Cook
- ▶ Pastry Chef
- ▶ Assistant Baker
- ▶ Server
- ▶ Shift Manager
- ▶ Banquet Set-Up Person
- ▶ Catering
- ▶ Salad Production
- ▶ Hotel Restaurant Manager Trainee
- ▶ Host/Hostess
- ▶ Restaurant Manager Trainee
- ▶ Cashier
- ▶ Waiter/Waitress
- ▶ Purchasing Agent



Typical Foodservice Salaries

Owner/Independent	\$115,500
President/CEO	\$112,000
CFO	\$ 80,000
Regional Manager	\$ 80,000
Operations Director	\$ 71,000
General Manager	\$ 62,800
District Manager	\$ 61,335
Executive Chef	\$ 55,000
Treasurer	\$ 54,340
Unit Manager	\$ 46,800
Controller	\$ 45,875
Chef	\$ 39,000
Manager Trainee	\$ 25,500
Cook (hourly)	\$ 16,120
Crew Supervisor (hourly)	\$ 13,900
Crew Person (hourly)	\$ 11,400

Upper Management
Mid-Level Management
Entry Level

Oscoda Alternative Education

Culinary Arts Program

Get on the Fast Track



To a Good College and a Great Career!

Oscoda High School
739-9121