

**TUSCOLA
TECHNOLOGY
CENTER UPHOLDS
THE DIGNITY OF ALL
CAREERS.**



In compliance with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and the Americans with Disabilities Act of 1990, it is the policy of the Tuscola Intermediate School District that no person shall, on the basis of religion, race, color, national origin, sex, disability, age, marital status, height, weight, arrest record, and familial status be excluded from participation in, be denied the benefits of, or be subjected to discrimination during any program or activity or employment. Inquiries regarding this policy should be directed to the Tuscola ISD Superintendent, 1385 Cleaver Road, Caro, Michigan 48723, (989) 673-2144.

COLLEGES TO CONSIDER

Baker College

Henry Ford Community College

Johnson & Wales

Lansing Community College

Michigan State University

Mott Community College

Northern Michigan University

Oakland Community College

Sullivan University

**The Culinary Institute of
Michigan**

The Art Institute of Michigan

**TUSCOLA TECHNOLOGY
CENTER
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**CULINARY ARTS/
RESTAURANT
MANAGEMENT**



Human Services Pathway

WHAT YOU WILL LEARN:

Goals for the Culinary Arts/ Restaurant Management Program

- Applied mathematics & communication skills
- Basic safety & sanitation
- Salad, vegetable, and fruit preparation
- Baking & dessert preparation
- Short-order cooking
- Prep cooking
- Critical thinking skills
- Teamwork skills
- Guest/customer service skills
- Cash & record keeping skills
- Marketing
- Buffet preparation & service
- Dining room service

TRAITS YOU SHOULD POS- SESS:

- Ability to perform under pressure
- Ability to self-start and work quickly
- Ability to think independently
- Ability to work with others
- Adaptability
- Enjoy working with public
- Good personal grooming
- Good verbal & written communication skills
- Ability to multi-task

Culinary Arts/ Restaurant Management

The Culinary Arts/Restaurant Management program provides students an opportunity to acquire broad transferable skills as well as job specific skills necessary for employment and advancement in a diverse industry. All students receive training in basic hospitality core skills:

- Learning to follow standardized recipes
- Interacting with customers
- Maintaining and operating business systems
- Cash handling
- Record-keeping
- Marketing techniques
- State and local tourism awareness
- Communication & workplace maintenance
- Opportunity for after hours group and paid banquets

HELPFUL BACKGROUND CLASSES:

- Applied communications: written, verbal & listening skills essential for lodging/tourism/service employees
- Applied math: fractions, decimals, percentages, ratios, understand charts, graphs, and measurements
- Basic computer
- General business
- Geography/Social Studies: important to students interested in travel/tourism career
- Foreign language/especially French
- Nutrition or Home Economics

WHERE YOU CAN GO FROM HERE:

Your Second Year could include:

- Return to the Culinary Arts Program to pursue advanced skills
- Employment through the TTC co-op program
- Attend a different TTC program
- Return as a day or night adult education student

Following one or two years in this program, you may find employment in restaurants, bakeries, cafes, and institutional food service. You may continue your education at a college or culinary arts school to prepare yourself for a career in travel service, lodging management or food & beverage management.