

2018

Excellence in Action Award

Saginaw Career Complex

Culinary Arts and Hospitality Management

Hospitality & Tourism Cluster

OVERVIEW

The Culinary Arts and Hospitality Management program of study was established in 1972 at the Saginaw Career Complex in Saginaw, MI. The program of study is designed to provide learners with the knowledge and skills needed for careers in the food service, lodging and tourism industries. It is one of the most diverse programs offered at the Career Complex, with students from 11 different schools and high enrollment from minority populations.

Students gain valuable experience through the operation of an on-site restaurant as well as participation in industry tours, work-based learning experiences and culinary competitions. In the 2015-16 class, 100 percent of students earned a certification — in addition to 100 percent earning college-level credit.

Student Demographics (39)	Percentage
Male	26%
Female	74%
Students with Disabilities	21%
Minority	77%
Receive Free and Reduced-Price Lunch	100%

EDUCATIONAL AND INDUSTRY PARTNERSHIPS CREATE SEAMLESS PATHWAYS

This program has evolved over the past 46 years into a robust program of study, spanning middle school through postsecondary education and beyond. Learners begin their career education in 8th grade, when they take career exploration coursework to identify which careers appeal to them. During their junior year, learners can apply to the Saginaw Career Complex and over two years gain in-depth academic and technical knowledge in culinary arts while earning industry-recognized credentials and college credit.

Upon graduation, learners can attend local schools, such as Baker College or other postsecondary institutions. To help students explore their options, the program of study maintains strong partnerships with Johnson and Wales University, Sullivan University and the Culinary

Institute of America. These partners provide learners with opportunities to attend summer camps in culinary and baking, school visits for parents and students and in-class presentations.

Businesses big and small are crucial to the program's success. For example, the Patisserie Bakery's owner has served on the advisory board for 10 years, weighing in on curriculum and ensuring that the program meets industry standards. Additionally, she provides work-based learning opportunities for five to eight students each year.

At the other end of the spectrum is the Michigan Restaurant Association (MRA), which has been a partner for the past 14 years. The MRA holds yearly symposia for students in the culinary and management fields, during which learners gain knowledge and skills and are paired with professionals from the industry for the day.

Saginaw Career Complex

WORK-BASED LEARNING OPPORTUNITIES

Learners can choose from 11 different areas to gain real-world industry experiences, including restaurants, hotels, local hospitals and nursing homes. These varied workplace settings allow participants to figure out what type of industry they are best suited to work in. Learners also have access to a professional kitchen on site where they operate a 70-seat restaurant open to the public.

As a testament to the program of study, many alumni remain engaged and provide industry opportunities. For the past five years, former students turned chefs at Golden Glow Ballroom have served on the advisory committee and mentored students in the classroom and for competitions. Students can join them for work-based opportunities such as job shadowing and often are employed upon graduation.

Learners also participate in the National Restaurant Association’s food and trade show in Chicago. They assist chefs with their programming and food demonstrations, along with showcasing their own food demonstrations.

CERTIFICATIONS AND COLLEGE CREDITS

Learners can bypass introductory college courses if they earn the ProStart level 1 and level 2 certificates while in the program. The ProStart program combines classroom instruction with mentored work-site experience. These opportunities allow learners to save time and money and enter both workforce and postsecondary education.

DEVELOPING LEADERS THROUGH CAREER TECHNICAL STUDENT ORGANIZATIONS

The Culinary Arts and Hospitality Management program of study is an active member of SkillsUSA, participating in local, regional, state, national and international competitions. Learners serve as SkillsUSA state officers and attend the leadership conference annually. Impressively, it is the only culinary program in Michigan to win a National SkillsUSA Championship in the bakery category.

This experience provides learners with valuable skills such as leadership, communication and teamwork. Saginaw recently helped Baker College establish a postsecondary chapter of SkillsUSA.

“The Saginaw Career Center serves some of the poorest students in Michigan. ... The Saginaw Career Complex, under the leadership of Julie Ivan, has changed the lives of many students. She taught them real-life work skills that employers need. She has empowered them with credentials for industry.” — Amanda Smith, Executive Director, MRA Educational Support Foundation

Success by the Numbers



100%

Participated in Work-Based Learning



100%

Graduated High School



67%

Enrolled in Postsecondary Education



67%

Entered the Workplace and/or Military



100%

Earned an Industry-Recognized Credential



100%

Earned Postsecondary Credit

Data based on 2015-16 school year



State Leaders Connecting Learning to Work

CAREERTECH.ORG