DCTC
DOWNRIVER CAREER TECHNICAL CONSORTIUM

Mary A. Brockschmidt, Director

22000 Gibraltar Road
Flat Rock, MI 48134
734-782-3194 – Phone
734-782-4175 – Fax
www.dctc-cte.org

WAYNE STOLT – INSTRUCTOR
wstolt@riverviewschools.com

Riverview – Hospitality and Culinary Services

Credits, Articulations & Prerequisites

Credits:
Cross credit with some academic courses (including 4th year related math, VPAA, math & science) may be available and will be reviewed on a case-by-case basis with each district's counseling department.

Articulations:
- Davenport University
- Henry Ford College
- Pro Start
- Washtenaw Community College

Prerequisites:
- Junior status preferred (Sophomores may be considered)
- Application, interview and orientation required
- Grade of C or better and instructor approval to go on to the advanced level

This program offers excellent career opportunities for both male and female students.

Program Description

The Hospitality and Culinary Services Program offers the opportunity to acquire skills to prepare the student for a successful career-entry, or continuing education in the field of Food Service, Travel/Tourism, and Lodging Occupations. This program will emphasize computational skills and knowledge, problem solving, reasoning, decision-making skills, leadership skills, and social and employability skills. Students will gain practical experience working in the preparation and service of the student-operated school cafeteria, The Pirates' Den. Various areas of restaurant work such as management, food management and handling, serving, baking, and other duties are explored throughout the year in a hands-on environment.

The advanced level will reinforce skills learned in the first year that raise the level of expectation for culinary skills and incorporates the basic methods and techniques of cooking such as the production of soups, stocks and sauces, along with the methods of cooking. Advanced Hospitality students are expected to set a tone, and exemplify professionalism in the kitchen.

Special Features

The program offer a variety of culinary competitions (baking, serving, and management-based).

The Hospitality program also offers a "Cooking Club" after school that invites all students to attend for fun and practice for competitions.

Leadership and work-based learning opportunities available.