

Career Choices – Certificate of Completion Programs

- Utility Worker
- Food Service Worker
- Cook's Helper
- Line Cook
- Cook
- Cook/Manager

Depending on skills, abilities, and interests, students can participate from 1-6 terms

Program Description

MCTI's Culinary Arts Program operates the Pine Cove Restaurant on campus. Students gain experience in the restaurant setting and also work in the school cafeteria, where they learn large-quantity food preparation, breakfast cookery, and serving. The program offers the required classes for chef certification, ServSafe, nutrition and supervision. This program is accredited by the American Culinary Federation's Secondary Accrediting Committee.

Job Outlook

Jobs are plentiful in this industry and skilled graduates can expect job placement within a short period of time. Entry-level wages vary from \$7.40–\$10.75 per hour and are dependent on the geographical area in which the student relocates.

Aptitude/Abilities

- Interpersonal communication
- Carry out detailed/multiple written and oral instructions
- Work effectively under stress
- Demonstrate a willingness to work, be adaptable, be punctual
- Ability to work under pressure, prioritize and make good judgments
- Ability to withstand physical demands (standing for long periods; working in extreme heat and varying conditions)
- Academic abilities are detailed in the MCTI catalog & on the MCTI website

Michigan Career and Technical Institute (MCTI)

Michigan Rehabilitation Services (MRS)
Department of Licensing and Regulatory Affairs (LARA)
11611 West Pine Lake Road
Plainwell, MI 49080
Toll Free 1-877-901-7360 TTY 1-269-664-9294
www.michigan.gov/mcti

