

HOSPITALITY/FOOD SERVICE STUDENTS ARE INTERESTED IN:

- ✧ Working with other people as a team
- ✧ Being creative with food
- ✧ Customer service
- ✧ Developing career skills
- ✧ Helping others

JOB OUTLOOK:

The hospitality field is the largest employer in the world. Local, national, and international job possibilities are abundant.

COLLEGE ARTICULATION AGREEMENTS

Hospitality/Food Service students are offered the opportunity to get a head start on college through articulation agreements with the following post-secondary schools:

- ✧ Baker College
- ✧ Davenport University
- ✧ Ferris State University
- ✧ Mott Community College
- ✧ St. Clair Community College

OTHER OPPORTUNITIES:

Work Experience/On-the-Job Training

- Non-paid work experience is available in a variety of restaurant settings. These are short-term assignments--usually two weeks.
- On-the-job training or paid work experience is available in a variety of restaurant settings and may lead to full-time employment.
- ServSafe certification testing is offered to all second year students.

Special Class Activities

- Industry Learning Trip to Disney
- Ice Carving Demonstration from the Food Network's Ice Brigade
- Publishing a cookbook
- Operating *The Main Street Café*



NON-DISCRIMINATION POLICY

It is the policy of the Huron Intermediate School District not to discriminate on the basis of race, color, religion, national origin or ancestry, gender, age, disability, height, weight, or marital status in its programs, activities, or employment. Inquiries regarding this nondiscrimination policy should be directed to: Superintendent, Huron Intermediate School District, 1299 S. Thomas Rd., Bad Axe, MI 48413, (989) 269-6406.

HURON AREA TECHNICAL CENTER



HOSPITALITY/ FOOD SERVICE

WHAT YOU WILL LEARN:

- ★ Table service
- ★ Cash handling
- ★ Customer relations
- ★ Baking
- ★ Quality food preparation
- ★ Short order cookery
- ★ Sanitation
- ★ Culinary arts
- ★ Garde manager and management



PROGRAM CAREERS

Chef

- ★ Person with a culinary degree in charge of a food service operation

Pastry Chef

- ★ Making desserts such as:
 - Cakes
 - Cookies
 - Pies



Restaurant Manager

- ★ Oversee daily operations
- ★ Hire and train employees
- ★ Customer relations

Restaurant Owner

- ★ Entrepreneur/business owner
- ★ Provides a dining experience to the public

Hotel Manager

- ★ Handles finances
- ★ Handles all aspects of hotel employees
- ★ Any problems that customers have will be brought to the hotel manager.

Travel Agent

- ★ Plans vacation packages
 - Schedules tours
 - Charters Cruises
 - Makes reservations

Caterer

- ★ Preparing food for:
 - Parties
 - Wedding
 - Birthdays
 - Graduations



Dietician

- ★ Helps people with their nutritional needs
- ★ Helps people to change their diet for healthy living

Personal Chef

- ★ Private contract business
- ★ Preparing food for private individuals that hired your business



SKILLS YOU WILL LEARN:

- ★ Technical Skills
 - Food preparation
 - Customer service
 - Participating and competing in Skills USA youth club
 - Safe operation of equipment and computers
- ★ Academic Skills
 - Communication Skills
 - Applying Science and Math
- ★ Personal Management Skills

