



Miami Valley Career Technology Center Press Release

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MVCTC Adult Education Professional Cook Program Spring Classes Scheduled

Dayton, Ohio – The Miami Valley Career Technology Center (MVCTC) Adult Education Professional Cook Program will start the new session of classes on March 28, 2011, at the Job Center located at 1133 S. Edwin C. Mosses Blvd., Suite 102, Dayton.

The Professional Cook program prepares students to work in restaurant kitchens by teaching the fundamentals of industry cooking through work site training and classroom instruction. The program runs Monday through Friday for ten weeks from 8:30 am to 3:00 pm. The Professional Cook program covers Orientation & History of the Culinary Industry, Food Safety & Sanitation, Equipment, Knife Skills, Kitchen Basics, Cooking Fundamentals & Techniques, Stocks, Soups, Sauces, Principles of Meat Cookery, Starches, Fruits, Vegetables, Salads, and Sandwiches. Students who pass the ServSafe portion of the class will receive a National ServSafe certificate from the National Restaurant Association.

The Professional Cook program will also teach students back of the house skills while utilizing up-scaled fine dining procedures. In addition, the program stresses attributes needed to succeed in the industry such as work pace, attention to details, and professionalism. Every concept taught during class is emphasizing the goal: “Thinking like a Manager” as many of the students will climb the career

ladder into management after a year or two in the industry. The MVCTC Adult Education Professional Cook graduates have become cooks in several different capacities in restaurants, as well as become Sous chefs, executive chefs, restaurant managers, and owners of their own catering and restaurant businesses.

The MVCTC Adult Education Professional Cook program has partnered with numerous businesses and restaurants in the area. These business partners contact the MVCTC Professional Cook program when they have a cook position opened in their restaurant. In the past, the business partners have stated, “[MVCTC students] are better schooled in understanding the reality of the job.” According to Chef Dawn Callison, CEC, CCE, CSFE, MVCTC Adult Education Professional Cook program instructor, “Our students are more apt to be hired by their internship facility, stay at the initial property longer, move laterally within the facility, or move up the career ladder.”

The Professional Cook program requires students to first complete the MVCTC Adult Education enrollment process, and Work Keys Assessment. MVCTC Adult Education does have financial aid opportunities available for those that qualify.

For more information, please visit <http://ae.mvctc.com> or call 800-716-7161. As the needs of the Miami Valley’s workforce are redefined, you can count on the Miami Valley Career Technology Center to provide students, employers, and communities with the skills needed on-the-job success.

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