



Miami Valley Career Technology Center Press Release

For Further Information Contact:

Kelly Herzog

MVCTC Public Information Coordinator

Phone - 937-854-6056

E-Mail – kherzog@mvctc.com

Check us out on Twitter at www.twitter.com/mvctc

Or become a fan on Facebook at www.facebook.com/mvctc

For Immediate Release – *June 2011*

MVCTC Adult Education Instructor Earns Chef of the Year Award

Dayton, Ohio - Miami Valley Career Technology Center (MVCTC) Adult Education instructor, Chef Dawn Callison, received the American Culinary Federation (ACF), Dayton Chapter, Chef of the Year Award at the June 2011 meeting held at 10 Wilmington Place.

According to the ACF website, “The ACF Chef of the Year Award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America and given back to the profession through the development of students and apprentices.”

Chef Callison is the MVCTC Adult Education instructor for the Professional Cook program that is held at the Job Center in Dayton. Chef Callison is a Certified Executive Chef (CEC), Certified Culinary Educator (CCE), and Certified Secondary Foodservice Educator (CSFE).

Chef Callison’s Professional Cook program prepares adult students to work in restaurant kitchens by teaching the fundamentals of industry cooking through work site training and classroom instruction. The 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 next Cooks' Fast Track to Employment class will start August 22, 2011, at the Job Center. The class is held five days a week from 8:30 a.m. until 3 p.m. and runs for 7 weeks. 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.

#