

CTE

THE MACOMB DAILY • MAKING THE CONNECTION

CAREER • TECHNICAL • EDUCATION



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Culinary stars are made, not born

Today, culinary stars are just about as bright as those that shine on Broadway as restaurants rival the theater for both drama and panache. And, just like in the theater, those with the finest training are the ones most likely to get the greatest applause.

Consider that the late Julia Child, America's first celebrity chef, studied at Le Cordon Bleu, while Emeril Lagasse graduated from Johnson and Wales University College of Culinary Arts. Fortunately for aspiring chefs not in commuting distance to Paris or Rhode Island, an award-winning culinary school with equipment and technology rivaling that found in some of the world's most famous kitchens and instructors who are or have been successful chefs is just around the corner.

"This is my first semester, and in seven weeks I have learned so much," said Don Durr, 25, of Roseville, a student at Macomb Community College's Culinary Institute. "I am really looking forward to the next year."

Kelli Reid, 35, of Roseville concurred. "The knowledge I am gaining is excellent," she said. "I can't believe how much I have already accomplished."

Located on Macomb's Center Campus in Clinton Township, the institute provides a comprehensive culinary education encompassing knife skills, cold



Macomb Culinary Institute faculty member Jeff Wolf, third from right, and students, from left, Sal Martines, Kelli Reid, Dan Mallo and Don Durr, show off the soups and elaborate crackers they created in the Culinary Techniques class this fall.

platter (Garde Manger) presentations, menu planning, pastry making, bread baking, food buying, a la carte dining, table service, supervision and much, much more. The learning takes place in classrooms, kitchens and in the working student restaurant aptly named "Center Stage," which serves lunch and dinner to paying customers. And,

students learn from instructors who are stars in their own right.

The faculty of the Macomb Culinary Institute are certified chefs with memberships and connections to numerous culinary and professional organizations. Their degrees and diplomas come from such prestigious schools as the Culinary Institute of America in Hyde Park, N.Y.,

and the Ecole Hoteliere de Nice in France. They have appeared in newspaper articles, on television and in the kitchens of some of the area's finest dining establishments, including the Hotel Pontchartrain, Bloomfield Hills Country Club, The Money Tree Restaurant, Grosse Pointe Yacht Club, Loon River Cafe and the Country Club of Detroit.

"The chefs in this program just blow me away," said Dan Mallo, 20, of Chesterfield Township, whose career goals include executive chef on a cruise ship. "I think this is a great program."

In response to a growing demand for restaurant managers, the institute will introduce an associate's degree in restaurant management to its curriculum next fall. Currently, students can pursue an associate's degree in culinary arts and certificates in culinary management, pastry arts, assistant baker and prep cook. Because Macomb's institute is accredited by the American Culinary Federation, successful completion of a series of its culinary courses also qualifies a student for a National Restaurant Association Diploma.

Probably the best testimonials to the quality of instruction provided at the Macomb Culinary Institute, however, are the successes of its students and alumni. They have landed jobs at such premier establishments as the Townsend Hotel in Birmingham, The Whitney in Detroit, Bellagio in Las Vegas and the Snowbird Resort in Utah. They are or have been the executive pastry chef at Andiamo's, the regional corporate chef of Macaroni Grill and the executive chef at Park 55 Hotel in San Francisco. They have won awards and accolades at a host of local, state and regional culinary competitions, including

those in ice carving (former national champions) and through SkillsUSA. They have brought home 10 medals total in their past two attempts from the prestigious International Culinary Olympics, held every four years in Germany. The next tryouts will be for the 2008 team. And, a few of those who have graduated from the program now own their own successful businesses.

Charles LaBash earned his professional food service degree from Macomb in 1986 to complement his wife's chocolatier and catering business. Together, the couple opened The Chocolate Gallery Cafe in Warren, which has been on the receiving end of stellar newspaper reviews.

"(This is) what he has done with the fantastic degree that he received from Macomb," wrote Cathy recently to the college's alumni newsletter. "Chuck's excellent training came from Macomb Community College, and for that we are eternally grateful."

For more information about the Macomb Culinary Institute, call (586) 286-2023 or (586) 286-2058.

Next Week's CTE Page will feature Warren Consolidated

A college resource for the career-minded individual

When students enroll at Macomb Community College, they get much more than classes, textbooks and teachers. They get access to a variety of resources that can help them decide upon and plan for a career.

Many students who come to Macomb are undecided about a career, which can make it difficult to plot out two years worth of courses (if they intend to get an associate's degree) and a transfer destination. That is where the Career Resource Lab can help. The labs, one each at Center and

South campuses, are designed to give students specific answers to questions about careers and the colleges to which they may transfer. Staffed by career technicians and licensed professional counselors, the labs offer a variety of resources for students to explore career and college transfer options.

Both the Center Campus and South Campus Career Resource Labs offer students career clarification testing, which can help them decide on a career based on their interests and apti-

tudes, and a variety of books and magazines related to different types of careers.

Additionally, at the Center Campus lab, students will find videos on a variety of careers as well as those on specific colleges and universities and the programs they offer. At the South Campus lab, students will find a multimedia library containing compact discs on a variety of careers as well as "America's Top Jobs," "Encyclopedia of Careers and Vocational Guidance" and "Careers in Business."



Robert Skodzinsky, right, president of Gerotech Inc., Haas Factory Outlet, shows Macomb College student Alex Simjanovski a state-of-the-art Haas machine.

Partnership with Haas enhances new advanced manufacturing program

Macomb Community College has partnered with Haas Automation Inc., locally represented by Gerotech Inc., ensuring that its CNC technology program remains on the cutting edge of the latest technology while providing local manufacturers with better access to the same.

The partnership establishes the Haas Technical Education Center at Macomb's South Campus. Haas has placed state-of-the-art Computer Numerical Control machine tools at the HTEC on a matching basis with the college. Through the agreement, HTEC serves as a satellite technical demonstration and training center for Haas. When the company sells one of the machines off the floor, Haas will replace it with the most current equipment.

"The partnership between the college and Haas not only ensures that Macomb's students are trained on the most current CNC technology available, but also supports local manufacturing businesses who have a great need for highly skilled employees in the field," said James Sawyer, Macomb College

dean of engineering and advanced technology. "Together with Haas, we're giving students the opportunity to enter the work force with in-demand skills in a field that is expected to grow by at least 10 percent by 2010, as well as providing local industry with well-trained employees who are prepared to provide immediate value to their employers."

Macomb also revamped its applied technology advanced processes program with 13 new courses this fall that complement the collaboration with Haas. Through the program, students can earn program certificates as CNC machinists or computer-aided manufacturing technologists, or continue on to earn an associate of applied science degree. Students in the classes represent a mix of traditional college-age students as well as manufacturing employees who want to update their skill levels.

"Even though manufacturing has been declining, it is still an integral part of Macomb County," Sawyer said. "Students need to be technically savvy."

Find a path toward a bachelor's degree on Macomb Community College's Web site

It's no secret that the Internet has become the easiest way to research a topic. In fact, "Google" — as in "I googled for the information" — has become a quasi-verb in our society. With that realization, Macomb Community College has developed a new link, "Degree Connections," on its homepage that's designed to assist students in developing a plan of action to earn their bachelor's degree.

The Degree Connections link guides students through a series of options that most accurately describes their educational scenario. Each connection takes students on a path toward earning their bachelor's degree. The scenarios are:

■ Career Connections — I know the career I want.

■ College Connections — I know the transfer college I want.

■ Course Connections — I'm still exploring careers and transfer colleges.

Each choice guides students toward programs and 4-year partners that Macomb students request most often. The highlighted programs are those in which Macomb has approved transfer plans with a 4-year institution. The career connection choice lists seven pathways, including arts and sciences, business, education, engineering and advanced technology, health and health services, human services and information technology.

"We were seeking ways to link students with baccalaureate degrees," said Carol Churchill, a Macomb College vice provost. "We wanted an effective way to help students realize that Macomb is a good way to start earning a baccalaureate degree. Since the Internet seems to be the tool people use most when researching infor-

mation, we opted to add Degree Connections to our website."

Additionally, a "safe semester" choice offers students still searching for their career path and transfer destination a selection of courses guaranteed to transfer to all of Macomb's partner institutions. The goal of this choice is to ensure that students don't waste time or money on courses that may not transfer.

Some students may discover that the program they are researching is available on Macomb's South and Center campuses through the college's nine partners at the University Center. Before making any final course decisions, students should always seek a counselor's advice.

"Macomb is so rich in what it offers, but in its richness it can become complex," Churchill said. "Degree Connections is a tool to help students pass through that complexity."

M A K I N G T H E

connection

to Career Technical Education

For more information about CTE or to share your thoughts about the "Making the Connection" series, contact Karen Johnston at 586/228-3469 or email kjohnston@misd.net

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