



**SECCHIA**  
**INSTITUTE**  
FOR  
**CULINARY**  
**EDUCATION**

GRAND RAPIDS COMMUNITY COLLEGE





gu Camp

# Secchia Institute for Culinary Education at Grand Rapids Community College

Crisp white coats. Precision steel blades.  
Racks of spotless stainless cookware.

talent melds with technique



The tools of the trade you have chosen are waiting for that spark of passion and creativity you will bring to each class. When art converges with science, when talent melds with technique, those sparks create bright futures.

bright futures

**Take the first step...**

You're considering  
a career in  
culinary arts  
or culinary  
management.

**Good choice.**



*Culinary is a field that welcomes individuals of all ages, talents, energy and passion. Career possibilities are varied and demand is strong.*



**Virtually 100% job placement in your field.**

We are proud of our graduate placement record. Take a tour of area restaurants, pubs, hotels and other hospitality venues. Our graduates are visible there and elsewhere around the world. Because in addition to professionalism and creativity, our graduates have mastered the fundamental skills necessary to excel in our industry.

**According to the U.S. Bureau of Labor Statistics (BLS):**

- The job outlook for chefs, cooks and food preparation workers is expected to be plentiful and to increase by 11 percent over the 2006-2016 decade.
- This category will have the largest number of new jobs arising, about 351,000 in that decade.
- The need for self-trained or unskilled short-order cooks is slowing while the need for educated workforce, technical skills and creative talent is causing increasing demand across several job categories.



#### LIST OF RECOGNITIONS:

The GRCC Secchia Institute is a leader in culinary education. Our recognition includes:

- *Exemplary Program* designation for our Culinary Arts, Culinary Management and Baking and Pastry Arts programs from the American Culinary Federation Foundation Accrediting Commission
- Recipient of the *National Award of Excellence in Post-Secondary Food Service Education* from the National Restaurant Association/American Vocational Association
- National Ice Carving Association Championship
- National headquarters and training site for the World Cup of Pastry's American Pastry Team
- Regional training site for the U.S.A. Culinary Olympic Team
- National training site for the U.S.A. Pastry Team
- National host site for the International Tasters Guild annual wine judging competition
- Host site for the regional chapters of the American Culinary Federation and Tasters Guild International

## We're not new at this.

GRCC's Culinary Education faculty members have been training, transforming and mentoring students for over 25 years.

#### Accreditation

The Culinary Arts Program at GRCC has been awarded American Culinary Federation accreditation for three consecutive 7-year cycles—21 years.

We are one of only two Culinary Arts Programs in the nation to have earned this distinction.

You're considering  
The Secchia Institute  
for Culinary Education  
at Grand Rapids  
Community College.

**Smart move.**



*The Secchia Institute for Culinary Education offers educational excellence, experienced faculty, and affordability—an unbeatable combination for student success.*

## Compare Us!

### **World Class Faculty**

If you are looking at other culinary programs, ask if they are run by master chefs and master educators, many of whom have written culinary textbooks or cookbooks and are frequently invited to guest-lecture or judge competitions all over the world.\*

### **World Class Facilities**

Tour our facilities. They're in demand. We host the Nation's Cup International Culinary Competition, culinary guests from other countries, and the Tasters' Guild International Wine Judging event.

Our kitchens have also been chosen as training sites for the U.S.A. National Culinary Olympic Team, the U.S.A. National Pastry Team and as the National Headquarters, and training site for the World Cup of Pastry American Pastry Team.

learn culinary  
and business  
skills

*\* In the back pocket of this booklet, you'll find a checklist to help you compare us to other culinary schools.*



## Our chefs: Esteemed. Experienced. Educators.

Our chef-professors, and the entire Secchia Institute for Culinary Education, will be behind you, guiding your actions and nurturing your spirit from your first tourné to your final flambé.

Our chefs are recognized as leaders in their respective fields and are often invited to demonstrate, educate and judge around the world. At the Secchia Institute for Culinary Education, chefs are masters in the classroom as well as the kitchen. Our top priority is creating tomorrow's top chefs.

**Our programs reveal the *science* and *business* behind the *art* of cooking.**

All of our chefs know that the best way to set you on the path to success, wherever you choose to go and whatever you choose to do, is to make sure you excel in the solid fundamentals. Add professionalism, creativity and hard work and you can write your own ticket.



# prepared graduates

advancement  
opportunities

GRCC's Secchia Institute offers a two-year program in Culinary Arts granting students an Associate Degree in Applied Arts and Sciences and a ticket to an exciting career. Our students receive intensive practical training in all aspects of food preparation and presentation and are prepared to step into any culinary venue, including the increasingly popular role of personal or private chef. We accomplish this through lab courses in baking and pâtisserie, catering and banquet organization, classical and American regional cookery, dining room service and restaurant operations.

Our curriculum also includes lecture courses in areas such as nutrition, sanitation, personnel management, cost controls and purchasing.

## Culinary Arts

practical training





# Culinary Management

hands-on training

GRCC's Secchia Institute offers a two-year Associate Degree in Applied Arts and Sciences in Culinary Management which is packed with hands-on training. It's similar to our Culinary Arts program, but with an added focus on business practices that prepares students to manage a wide variety of hospitality establishments. In addition to learning about commercial cooking and dining room service, students learn marketing, personnel management, computer applications and financial analysis.



added focus on business

## GO GLOBAL

GRCC'S Secchia Institute for Culinary Education provides students with one of the most enjoyable educational experiences, including:

- Student and faculty exchange with culinary schools around the world
- Food and Beverage Lecture Series featuring nationally and internationally known chefs, pastry chefs, authors and food celebrities
- Cuisine and culture tours to destinations in North America, South America, Europe, Asia, Africa and Australia

student  
travel



Renuson

VIRGINIA  
INSTITUTE  
FOR  
CULINARY  
EDUCATION  
LEADERSHIP  
IN THE COLLEGE

professional

The Baking and Pastry Arts program grants a one-year certificate of completion. This program appeals to the professional chef or manager who wishes to broaden his or her understanding of the food service industry, and to students whose career focus calls for more intensive study in areas such as breads, pastries, chocolates, desserts and sugar work. Students experience a variety of practical management courses in addition to hands-on studies.

## Baking and Pastry Arts

career focus

hands-on



# Multi-Million Dollar Facilities

Students are trained in our multi-million dollar Secchia Institute facilities, centrally located on the GRCC campus. We offer:

- 60,000 square feet of instructional space
- Production kitchens
- Dining and banquet rooms
- Demonstration classrooms
- Production bake shops
- A large demonstration theater
- An impressive food and wine reference library

Our 31 instructional venues, including kitchens, bakeshops, dining rooms, classrooms and banquet rooms are all devoted to culinary and hospitality education. In addition, students prepare and serve food to the dining public under the direct supervision of teaching faculty, as part of their industry education at three unique establishments:

- **The Heritage:**  
A 120-seat fine dining restaurant open for lunch and dinner
- **Art and Bev's Bistro:**  
A 60-seat retail deli-bakery
- **McCabe Marlowe House:**  
A restored Victorian catering and conference center

extraordinary instructional venues



The Heritage



Art & Bev's Bistro



McCabe Marlowe House



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# expansive kitchens

