

Culinary Checklist

*Compare Us and Choose Us!
It's Your Education!
Make it the Very Best Value!*



Use these important questions and handy checklist when comparing GRCC Secchia Institute for Culinary Education to other culinary schools. We are certain the advantages of the Secchia institute will shine through.

√ 1. Tour the facility.

- Is it clean and new?
- Does it have world class equipment?
- Does it feel student-friendly?
- Are there a variety of kitchens designed for different instructional purposes?

√ 2. Compare the class size.

- In the lab classes?
- In the lecture classes?

√ 3. Compare the financial picture.

- Is Financial Aid available?
- Determine the local cost of living—Low? High?
- What is the availability of employment in the area?

√ 4. Do the Chef-Professors offer the following:

- American Certified Chefs?
- European Certified Chefs?
- All with Bachelors degrees? (Most with advanced degrees?)
- Faculty certified by ACF, NRA, AHMA, IFSEA?
- Frequent presenters at national conferences?
- Nationally published authors?
- Prominent food service industry experience?

√ 5. Active membership in a variety of professional organizations, including:

- National Restaurant Association
- Michigan Restaurant Association
- American Culinary Federation
- American Culinary Federation Greater Grand Rapids Chapter
- Retailer's Bakery Association
- International Foodservice Executive Association
- Foodservice Educators Network International
- U.S. Pastry Alliance

√ 6. Does the program offer the following:

- A high-quality college campus environment?
- A low student-to-chef ratio?
- A cadre of nationally prominent professional chef educators?
- World class kitchen and dining room equipment?
- Specialty kitchens and bakeries designed to provide customized instruction? Including:
 - 8 Production/Instructional Kitchens
 - 2 Production/Instructional Bakeries
 - 1 Sugar Demonstration/Decorating Kitchen
 - 6 Banquet Rooms
 - 5 Dining Rooms
 - 2 Beverage Laboratories
 - 1 Endowed Food and Wine Reference Library
 - 1 Lecture/Demonstration Auditorium
 - Numerous Lecture Classrooms
- A national and international reputation?
- A paid cooperative education work experience?
- American Culinary Federation competition opportunity?
- A lifetime national job placement?
- Associate degree awarded?
- International student exchange?
- International culinary study-tour available?
- American Culinary Federation and International Food Service Executives Association student membership available?
- Pastry Team USA Training Site?
- Annual site for International Tasters Guild Wine Judging?
- Culinary Arts, Culinary Management, and Baking and Pastry Arts programs accredited by the American Culinary Federation Foundation Accrediting Commission?