



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



Baking and Pastry Arts

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.

career focus

professional

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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143 Bostwick Avenue NE
Grand Rapids, MI 49503-3295

(616) 234-3960
www.grcc.edu/sice

expansive kitchens



Baking and Pastry Arts

Earn a Certificate of Completion in Baking and Pastry Arts

This program prepares students for careers in commercial baking, retail deli-bakeries and hotel/resort pastry kitchens. Housed in our baking and pastry production facility, the hands-on laboratory courses include scratch an convenience baking, cake decoration, sugar and chocolate specialty work and deli-bakery management. The program also includes classes in cost control, sanitation and personnel management.

Approximate Program Expenses

If you're doing your homework properly, you should be researching your options to see which program is best for you.

Tuition (1 yr): Resident	\$5,775.00
Non-Resident	\$12,110.00
Out-of-State	\$17,710.00
Books	\$500.00
Uniforms	\$300.00
Cake Decorating Kit	\$60.00
Cutlery Kit	\$280.00
Other Fees	\$200.00

At Grand Rapids Community College, we offer highly personal attention, world class facilities and top-caliber instruction by our very talented staff. And we offer this at a very reasonable price. Compare our costs to the others, then think about what you can do with the savings.

Suggested Course Sequence

First Semester		Credits
CA 124	Retail Baking	5
CA 104	Bakery	5
CA 111	Restaurant Sanitation and Safety	2
CA 140	Hospitality Forms and Formulas	4
CA 200	Hospitality Management	3
		<hr/>
		19

Contact hours for semester 34

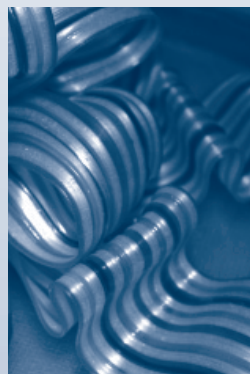
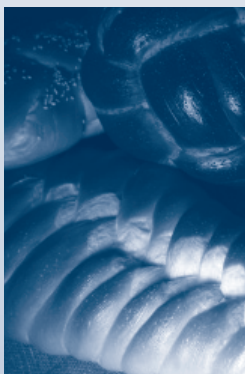
Second Semester

CA 204	Pastry	5
CA 224	Bakery/Deli Operations	5
CA 135	Cake Decorating Basics	2
CA 201	Food Service Cost Controls and Financial Analysis	3
CA 234	Marketing	3
		<hr/>
		18

Contact hours for semester 33

Summer

CA 180	Cooperative Education in Culinary Arts	3
		<hr/>
		3
Total Credits		<hr/>
		40



Culinary Arts

Earn an Associate of Applied Arts and Sciences Degree in Culinary Arts

Culinary Arts students receive extensive practical training in all aspects of commercial food preparation and presentation. The program includes laboratory courses in dining room service, baking and pâtisserie, catering and banquet organization, classical and American regional cookery and restaurant operations. The curriculum also includes lecture courses in nutrition, sanitation and purchasing.

Approximate Program Expenses

If you're doing your homework properly, you should be researching your options to see which program is best for you.

Tuition (2 years): Resident	\$10,972.50
Non-Resident	\$23,009.00
Out-of-State	\$33,649.00

Books \$1,000.00

Uniforms \$350.00

Cutlery Kit \$280.00

Other Fees \$200.00

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Suggested Course Sequence

First Year

First Semester	Credits
CA 104 Bakery	5
CA 105 Skill Development	5
CA 111 Restaurant Sanitation and Safety	2
CA 209 Principles of Food Preparation	3
CA 212 Food Purchasing	2
	<hr/>
	17

Contact hours for semester 32

Second Semester

CA 114 Food Production	5
CA 115 Table Service	5
CA 102 Introduction to the Hospitality Industry	2
CA 112 Menu Planning and Nutrition	3
EN 100 College Writing OR	3
EN 101 English Composition 1 OR	(3)
BA 101 Business and Technical English 1	(3)
	<hr/>
	18

Contact hours for semester 33

Summer

CA 180 Cooperative Education in Culinary Arts	3
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	3

Second Year

Third Semester

CA 204 Pastry	5
CA 205 Banquets and Catering	5
EN 102 English Composition 2 OR	3
BA 102 Business and Technical English 2	(3)
PS 110 Survey of American Government	3
WE 156 First Aid	1
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	17

Contact hours for semester 33

Fourth Semester

CA 244 Advanced Food Production	5
CA 245 Advanced Table Service	5
CA 140 Hospitality Forms and Formulas	4
CA 200 Hospitality Management	3
	<hr/>
	17

Contact hours for semester 32

Total Credits

 72

Culinary Management

Earn an Associate of Applied Arts and Sciences Degree in Culinary Management

Culinary Management students receive similar hands-on culinary training as Culinary Arts students, with an added focus on business issues. Beyond commercial cooking and dining room service, students develop valuable skills in marketing, personnel management, computer applications and financial analysis. Culinary Management graduates are in high demand, meeting the increasing need for qualified kitchen and restaurant managers.

Approximate Program Expenses

If you're doing your homework properly, you should be researching your options to see which program is best for you.

Tuition (2 years): Resident	\$9,116.25
Non-Resident	\$19,116.50
Out-of-State	\$27,956.50
Books	\$1,000.00
Uniforms	\$350.00
Cutlery Kit	\$280.00
Other Fees	\$200.00

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Suggested Course Sequence

First Year

Course	Credits
First Semester	
CA 105 Skill Development	5
CA 124 Retail Baking	5
CA 102 Introduction to the Hospitality Industry	2
CA 111 Restaurant Sanitation and Safety	2
CA 140 Hospitality Forms and Formulas	4
	18

Contact hours for semester 33

Second Semester

CA 224 Bakery/Deli Operations	5
CA 112 Menu Planning and Nutrition	3
CA 209 Principles of Food Preparation	3
CO 101 Intro. to Computer Applications	2
EN 101 English Composition 1 OR	3
BA 101 Business and Technical English 1	(3)
WE 156 First Aid	1
	17

Contact hours for semester 25.5

Summer

CA 180 Cooperative Education in Culinary Arts	3
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Second Year

Third Semester

CA 114 Food Production OR	5
CA 115 Table Service	(5)
CA 200 Hospitality Management	3
CA 212 Food Purchasing	2
CA 238 Comp. Applications in Food Service	2
BA 207 Business Law 1	3
EN 102 English Composition 2 OR	3
BA 102 Business and Technical English 2	(3)
	18

Contact hours for semester 25.5

Fourth Semester

CA 205 Banquet and Catering OR	5
CA 244 Advanced Food Production OR	(5)
CA 245 Advanced Table Service	(5)
CA 201 Food Service Cost Controls and Financial Analysis	3
CA 234 Hospitality Marketing	3
CA 235 Beverage Management OR	2
CA 151 Introduction to Wine	(2)
PS 110 Survey of American Government	3
	16

Contact hours for semester 23.5

Total Credits **72**

Culinary Course Descriptions

CA – CULINARY ARTS

CA 102

Introduction to the Hospitality Industry (2/2)

An overview of the hospitality industry as observed through field trips, speakers and lectures. Management and chef positions in hotels, motels, health care facilities, clubs, restaurants, institutions, industrial plants and resorts are investigated and studied.

CA 104

Bakery (5/12.50)

An introduction to the principles of professional baking. This course covers the preparation of yeast dough products, quick breads, doughnuts, layered dough, simple pastries, pies, cookies and basic dessert sauces.

CA 105

Culinary Arts Skill Development (5/12.50)

Provides students with fundamental skills in quantity food preparation. Lectures cover cooking theory and principles, basic menu math and kitchen safety. Hands-on kitchen laboratory introduces the student to knife skills, basic cookery methods, stocks, sauces, soups, vegetable preparation, meat preparation, fish preparation, alternative proteins and breakfast cookery.

CA 111

Restaurant Sanitation and Safety (2/2)

Principles of sanitation, characteristics and causes of food-borne illness; measures to prevent unsanitary conditions and food-borne illness are stressed. Includes kitchen safety and fire prevention. Course completion involves the National Food Service Industry and the Michigan Sanitation Training examinations.

CA 112

Menu Planning and Nutrition (3/3)

Students plan menus for different types of commercial and institutional food service operations, and study layout and design of the printed menu for a restaurant of his/her choice. Basic nutrition for various age groups is presented. The student writes a low-calorie lunch, reads magazines and newspapers to detect food faddism and learns to interpret food and food supplement nutrition.

CA 114

Food Production (5/12.50)

Prerequisite: CA105 – Students learn principles, procedures and standards of quantity and institutional-style cooking. Students prepare entrees, soups, salads, sandwiches and vegetables for the College's public restaurant, The Heritage. The proper use of tools and equipment is emphasized.

CA 115

Table Service (5/12.50)

Prerequisite: A minimum grade of C- required in CA 105 – Restricted to program codes 151 (Culinary Arts) and 155 (Culinary Management) only. Principles of American table service are studied and practiced in the College's public restaurant, The Heritage; includes dining room management, customer relations and an exploratory introduction to several other types of table service. High school equivalent math and reading recommended.

CA 124

Retail Baking (5/12.50)

A laboratory based course featuring production techniques unique to the fast growing in-store deli/bakery industry. Frozen breads, rolls, cookies, Scoop'n Bake muffins and scratch bag products particular to the retail bakeshop environment will be demonstrated. Point of sale and display merchandising are highlighted. Course will also include training in sales technique, inventory control, loss prevention and equipment cleaning and maintenance.

CA 135

Cake Decorating Basics (2/2)

A hands-on study in decorating and finishing techniques for baked products with specific instruction on buttercream borders, flowers, flower sprays, writing styles, garland, figure piping and string work. Exposure to the industry uses of image transferring machines and air brushing will be given. Instruction will also be given in the production of icing and filling layer cakes and sheet cakes. Exposure to the industry's current accessories, novelties, tools, equipment and packaging will be provided.

CA 136

Advanced Cake Decorating (2/2)

Prerequisite: CA 135 or permission of the instructor – Using basic skills already acquired, this course will be a continuation of a hands-on study in the application of buttercream with specific instruction in border variety and color accents incorporating three or more different flowers in a visually appealing spray. Various flower spray formations, enhancement of current writing skills in regard to message placement, size, flair, creativity, efficiency in the use of image transferring machines and air brushing color application will be taught. Instruction will also be provided in the production and assembly of specialty theme cakes and a two-tier traditional wedding cake.

CA 137

Wedding Cake Design (2/2)

Prerequisite: CA 135 and 136 or permission of the instructor – A hands-on study in the production of three different wedding cake themes – Traditional, Country and Victorian – with specific instruction in theme creation by the use of buttercream flowers, hearts, lace, ruffles, borders, lattice and string work. Exposure to the industry's various tier separators, fountains and stands, wedding accessories and novelties will be studied. Instruction will be provided in utilizing strategies for planning, ordering, preparing, storing, assembling and safe transportation of a wedding cake.

CA 138

Gum Paste, Rolled Fondant and Royal Icing (2/2)

Prerequisite: CA 135 and CA 136 or permission of the instructor – A hands-on introduction to current cake finishing techniques using the decorating media of gum paste and rolled fondant. The student will establish familiarity with the tools and equipment particular to this skilled environment. Production of royal icing centerpieces and rolled fondant cakes will be required. Instruction in the creation of floral centerpieces with the use of natural and artificial materials, along with the use of the airbrush for color accents will be explored. Accent techniques such as over-piping, brush embroidery, filigree, painting, crimping and embossing will be introduced.

CA 140

Hospitality Forms and Formulas (4/4)

A course to introduce the forms and formulas specific to the hospitality industry. Topics include dry/liquid units of measure, metric measures, recipe costing and pricing, Butcher's Yield Tests, Baker's Percentages, recipe conversion, budgets, ledgers and breakeven analysis. Students will use forms and formulas similar to those used in managing food service operations.

CA 141

Spanish for the Hospitality Industry (3/3)

A practical course for non-Spanish speaking hospitality students stressing vocabulary, basic sentence structure and conversational drills. This course will teach the students to participate in everyday conversations with Spanish speakers while at the same time guiding them through hospitality industry practices.

CA 151

Introduction to Wine (2/2)

Familiarizes students with selected wines of France, Germany, Italy, and the United States, emphasizing those served in public dining establishments; includes history, label interpretation, wine laws, vocabulary, processing methods, demonstrations of proper service and decanting and tastings of imported and domestic wines.

CA 160

Ice Carving Basics (2/2)

The student will be introduced to the basics of ice carving. This course will include the safety procedures involved in ice carving, the tools and equipment used in making and carving ice and the basic skills needed to carve ice. Upon completion the student will be able to carve an identifiable carving using one standard block of ice.

CA 180

Cooperative Education In Culinary Arts (3/3)

Prerequisite: CA 104, 105, or 124 and prior written approval of Co-op

Coordinator – Students participate in a hospitality related cooperative program of work and learning activities involving employers and departmental instructional staff. Students work a minimum of 240 hours under supervision at approved employment locations. Performance is monitored by the instructional staff and the students' work location supervisor.

CA 200

Hospitality Management (3/3)

A study of specific duties, knowledge, and skills required of managers in the hospitality industry; fundamentals of management planning, organizing, staffing, direction, and control.

CA 201

Food Service Cost Controls & Financial Analysis (3/3)

Prerequisite: CA 140 Hospitality Forms and Formulas – Students learn to construct a food-service profit and loss statement, line by line and the cost control practices associated with each line. The relationships among sales, costs and profits are emphasized. The student will learn how to calculate and use the break even analysis and cash flow analysis as they apply to the food-service industry. An understanding of how to properly forecast sales and budget costs in the food-service industry is provided.

CA 204

Pastry (5/12.50)

Prerequisite: CA 104 – Hands-on pastry class designed to provide the students with modern and classical dessert making techniques. The art of making ice cream and sorbet, candies and chocolate decorations, tortes and fancy pastries, sugar work and centerpiece decorations, are among the many facets of pastry art explored and taught in this course. This course is designed to provide the students with practical bakery skills for restaurant, wholesale or retail bakeshop.

CA 205

Banquet and Catering (5/12.50)

Prerequisite: A minimum grade of C- is required in CA 105 plus CA 114 or CA 115
For students in the Culinary Arts or Culinary Management programs. Students learn the practical skills of buffet catering and banquet organization, by service in off- and on-premise catering operations. Emphasis on organization, preparation, service and meal experience will be covered. Techniques in charcuterie and cold food decoration as well as ice carving are studied.

CA 209

Principles of Food Preparation (3/3)

A lecture/demonstration class emphasizing the principles involved with the preparation of food. Students learn to recognize standard products and understand how products are affected by different preparation methods.

CA 212

Food Purchasing (2/2)

The purchasing practices and controls that help to insure profit for a foodservice operation are introduced. Foods are tasted to teach correct product specification. Products include cheese, leafy greens, canned fruits, vegetables and convenience foods.

CA 224

Bakery/Deli Operations (5/12.50)

Students develop management and operational skills in hands-on training centers using a systems approach. Skills developed include food, beverage and labor cost controls; scheduling, cash control, inventory management, training methods, communication, computer aided management and equipment maintenance necessary to plan, manage and evaluate retail deli, banquet and restaurant operations. Students receive training in food preparation and service for retail and banquet operations.

CA 234

Hospitality Marketing (3/3)

Students learn the principles of marketing as applied in today's hotel-motel and restaurant industry. The student will learn how to do product and market analysis, how to develop marketing plan, sales promotion and advertising methods, public relations and marketing management as it relates to the hospitality industry.

CA 235

Beverage Management (2/2)

Introduces the methods for identification, management and control of beverages used in the hospitality industry. The course will include lectures and tastings of the actual products. Topics will include wine production, grape varieties, production areas, label interpretation, wine laws, service methods, and controls. Nonalcoholic beverages will be discussed; topics include coffee and tea production, identification and service as well as soft drinks.

CA 238

Computer Applications in Food Service (2/2)

Prerequisite: CO 101 or permission of the instructor – A lecture/demonstration course designed to familiarize students with specific applications of computer programs for use in food-service operations. Students receive hands-on instruction and complete assignments using selected software programs.

CA 244

Advanced Food Production (5/12.50)

Prerequisite: A minimum grade of C- required in CA 104 (or 105 or 124, or combo)
Designed for second year culinary arts and culinary management students. Students learn classical food preparation by preparing meats, game, stocks, soups and sauces. In addition, students further develop their skills in garde manger and world cuisines. They learn to prepare foods "à la minute". Other areas covered include the preparation of foods for different dietary needs, recipe writing and understanding. High School equivalent math and reading skills.

CA 245

Advanced Table Service (5/12.50)

Prerequisite: A minimum grade of C- required in CA 115 – Students learn dining room restaurant function including à la carte service, French tableside including starters, entrees, desserts and/or coffees, dining room management, wine service, and menu merchandising. Emphasis is given to all elements of guest service and employability skills as advanced students serve dinner to guests in The Heritage Restaurant. This course also includes lectures and tastings covering wines and responsible alcohol service. The National Restaurant Association ServSafe program is utilized and students are required to earn their national ServSafe certification in responsible alcohol training.

CA 250

Nutrition (3/3)

This course offers a comprehensive review of foods, nutrients and nutrition. Major nutrient classes: carbohydrates, fats, protein, vitamins, minerals and water will be investigated. The relationship of foods and nutrients to areas of current interest including diet and disease (diabetes, high blood pressure, heart disease and cancer, etc.) weight control, diet and exercise, dietary from pregnancy through older adulthood will be discussed. Current dietary recommendations including the Food Guide Pyramid, U.S. Dietary Guidelines and Recommended Dietary Allowances (RDA) will be compared and contrasted.

CA 275

Food and Society (3/3)

Explores the connection between food and society. Using disciplinary reference material, students will review studies from nutrition, anthropology, medicine, history, psychology, political economy and sociology. Students will explore contemporary interactions of food and society, including the relationship between culture and technology, society and human values and their influence on what we eat.

CA 280

International Studies in Cuisine and Culture (3/3)

A study of the modern day foodservice of a foreign country. Students will examine the geographical, religious, social and economic influences on a country's cuisine. Emphasis will be placed on researching the aquaculture, agriculture, and viniculture of the regions being studied. An instructor-led study tour of the foreign country, by the students, is an essential requirement of the course. A travel fee will be assessed to cover related expenses.

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?