

**For Further Information Contact:**

Kelly Herzog  
MVCTC Public Information Coordinator  
Phone - 937-854-6056  
E-Mail – [kherzog@mvctc.com](mailto:kherzog@mvctc.com)



For Immediate Release – **October 2013**

***MVCTC Culinary Arts Café Opens***

**Clayton, Ohio** – The Miami Valley Career Technology Center (MVCTC) Culinary Arts Café has opened for the school year. The café is operated by the junior and senior MVCTC Culinary Arts program. It is a full-service restaurant opened to the public Wednesday – Friday, 11 a.m. to 1 p.m. To operate the cafe, each student is assigned a workstation in either food production or a dining room service area. The menu changes each week to give students the experience to learn different foods, cuisines, techniques, methods.

A sample of menu items being served in the MVCTC Culinary Arts Café for the week of October 28, 2013 include: cream of mushroom soup; clam chowder; taco salad; Cuban panini; pizza; blue cheese crusted sirloin steak; chicken coq au vin; stuffed zucchini; chocolate chunk-mocha cookies; and pumpkin cupcakes with cream cheese icing. Make sure to check the MVCTC website each week for open days and the current menu.

Based on the 2011 follow-up data (the most recent reported by the state), 100% of MVCTC Culinary Arts students were employed, in the military, or enrolled in college or advanced training after leaving MVCTC. This program also reported 100% program completion and 100% academic attainment in math, reading, and science. While in the Culinary Arts program, students have the opportunity to earn ServSafe certification, and industry recognized food safety certification. In the most recent data, over 94% of Culinary Arts students completed this certification.

The MVCTC Culinary Arts program is a strong foundation for any high school student looking to take that first step in becoming a chef. Students begin their junior year learning culinary terminology, basic knife skills, operating lab equipment, and learning to be part of a team that works together toward success.

MVCTC Culinary Arts senior, Bri Kimberlin (Brookville), shared, “MVCTC has allowed me to take college classes through Sullivan University. After graduation I plan on going to Sullivan for Baking and Pastry, Beverage Management, and

Business Management. What I enjoy most about MVCTC, is being able to do the things I love, cooking and baking, for three hours every day.”

For over 40-years, MVCTC has been providing career technical education for 27 partner school districts encompassing five counties, including Darke, Miami, Montgomery, Preble, and Warren Counties. MVCTC is dedicated to providing in-demand workforce training for youth, adults, and organizations in the Miami Valley.

# # #

**Photo:** MVCTC Culinary Arts senior, Bri Kimberlin (Brookville), will leave MVCTC with industry certifications and college credit after completing the Culinary Arts program.