CULINARY APPRENTICESHIP PROGRAM FAQS

**Is this program right for me?**

Are you interested in a career where you will have the ability to receive paid on-the-job training in addition to classroom learning?

**1. Who is the participating college?**

Lake Michigan College (LMC) <https://www.lakemichigancollege.edu/academics/culinary-hospitality-management/hospitality>

**2. Who is the participating employers?**

Spectrum Health Lakeland is the employer for the Culinary Apprenticeship.

**3. How does the apprenticeship differ from a traditional school track of Culinary?**

The traditional culinary track typically requires you to attend classes followed by job search once you apply and receive your license/certification. This Department of Labor Registered Apprenticeship Program combines part-time paid work experience and classroom learning.

As a participant in a USDOL Registered Apprenticeship program:

* You can immediately apply your classroom learning and new skills in a work setting
* You will graduate with a Department of Labor (DOL) certification as well as additional ServSafe certifications.

**4. I am currently employed. How can I complete the requirements for this program?**

The Culinary Apprenticeship program is a full-time commitment. You will be required to work part time and attend school part time (hours in class outlined below, but do not include study time). Working additional hours or maintaining a second job is not recommended.

* 1st semester (CULI 120 Professional Cooking I) Mon/Tues 09:10 AM - 02:20 PM

(Sept. 6 – Oct. 21).

* 2nd semester (CULI 220 Professional Cooking II / HOSP 110 Sanitation)

Mon/Tues 08:30 AM - 02:20 PM (Jan. 17 – Mar. 3)

**5. Do I need to have experience to be considered for this program?**

No experience is required; however, we recommend that you research the job duties and career pathway options of a Production/Prep Cook before you commit to the program. If you are not sure if healthcare is a good fit for you, please visit the following to learn more: <https://www.onetonline.org/link/summary/35-2014.00>

**6. What credentials will I earn after I complete the program?**

* Certificate of Completion of Apprenticeship from the US Department of Labor.
* ServSafe-Food Handler
* ServSafe-Allergens

**7. What are the program requirements?**

* Must be at least 18 years old;
* Must have a high school diploma or GED;
* Must pass a criminal background check.
* Must provide proof of immunizations (Hep B, Tb, Varicella, MMR, Tdap, Covid-19, flu)

**8. What are the program expectations?**

* Arrive to class and work on time;
* Follow attendance policy for the employer and school;
* Maintain satisfactory grades per the employer’s expectations and the school’s policy;
* Maintain a high level of professionalism;
* Effectively manage homework, work schedule and personal obligations;
* Commit to work with the employer for a specified period of time after completing the apprenticeship program (length of commitment may vary by employer).

You may be responsible to pay back costs incurred by the employer if:

* You elect not to finish the community college program or;
* You elect not to continue working for the employer for the length of time specified.

**9. How many hours per week is the program?**

Approximately 15 hours a week in the classroom, 24 hours (varies slightly) a week of paid work experience. This does not include time spent studying and preparing outside of class and work.

**10. Will I get paid during the program?**

Yes, your work experience as an apprentice is paid and will be discussed with you by the employer.

During this program, you will also complete an externship to meet credentialing standards.

Externships are short programs that range from a few days to a few weeks, where you work in live environments with industry specialists who have years of experience. An externship will be similar to your work experience; however, these hours will *NOT be paid*, per licensing requirements. Additionally, time spent in the classroom is unpaid.

**11. Will I be able to take leave time or attend a family vacation while I am in the program?**

This program is a full-time commitment. Apprentices are expected to follow attendance policy for the employer and school, arriving to work and school on time.

**12. Will there be childcare available during work or school hours?**

You are responsible for making your own arrangements for childcare before the start of the program. If you need assistance with securing childcare, talk with the *Michigan Works!* Berrien, Cass, Van Buren Vocational Specialist to obtain information or a referral to assist you in your childcare search.

**13. How much will the program cost?**

The full cost of the program is covered by scholarships and/or employer contributions for students attending *Lake Michigan College*. You may be responsible for minimal uniform fees. Student may be responsible for all or some of the tuition cost if they do not fulfill the commitment requirement of the employer.

**14. What are the apprenticeship wages?**

Wages will vary by employer. However newly enrolled apprentices in the program will start at no less than $15.00/hour and complete the program at no less than $16.50/hour.

**15. I am worried about the academic portion. Will I have any help?**

*Lake Michigan College*, *Michigan Works!* Berrien, Cass, Van Buren,and area employers are committed to helping you succeed. There are academic tutors available at *Lake Michigan College*, as well as your mentors within the workplace. We highly encourage all apprentices to utilize these resources and communicate any difficulties!

**16. What does the program curriculum include?**

* CULI 120 PROFESSIONAL COOKING I FEE 3 (1-4) This course is designed to give the student an introduction to the professional kitchen and preparation techniques. The student will gain competency in knife skills, food safety practices, fiber component of vegetables, selection and USDA grades of meat, poultry and seafood and their composition, structure and classification; factors affecting tenderness, storage and cooking techniques.

Prerequisites: HOSP 110, can be taken concurrently.

* CULI 220 PROFESSIONAL COOKING II FEE 3 (1-4) This course reinforces knowledge and skills achieved in Professional Cooking I and helps the student build confidence in techniques of advanced cookery while cooking from menus that exemplify American and regional cuisines. Students participate in food preparation at an advanced level, and attention is given to portion control, plate presentation and teamwork. Prerequisites: CULI 120.
* HOSP 110 SANITATION FALL, SPRING 1 (1-0) Sanitation policies necessary to effectively operate a commercial food service facility. Students successful in the course will receive Educational Foundation of National Restaurant Association Certification in Applied Food Service Sanitation and Michigan State Certification.

Submitting an Application

**1. Where do I submit an application of interest?**

Applications can be submitted here: [https://forms.gle/5uRtPaHFzTqWNXrz5](https://urldefense.com/v3/__https%3A/forms.gle/5uRtPaHFzTqWNXrz5__;!!DQv46r5x2oY!PkdH7mniamKh9kIJLZdlOD7ye4jpxVLafMOgYCZPIvYa7M0EJ-iMwMz40OJEFqC6_PmZEkJjpnOlQ_CNQ_1ulFg2ZitOYg$)

Once you submit your application you will be contacted by a representative from

*Michigan Works!* Berrien, Cass, Van Buren for next steps.

**2. What’s next after I submit my application of interest?**

After submitting your application for interest, you will receive an email from *Michigan Works!* Berrien, Cass, Van Buren with next steps. You must successfully complete the requirements outlined for *Michigan Works!* Berrien, Cass, Van Buren and *Lake Michigan College* before you will be able to apply for an employment application as an apprentice at *Spectrum Health Lakeland*.

**3. Where can I get questions answered?**

If your question is not answered in the FAQ section, please contact Rick VanIttersum, Vocational Training Manager at vanittersumr@miworks.org or call (800) 285-WORKS (8675) ext. 1126.

**4. Is there anything that would disqualify me from being accepted?**

Eligible applicants must:

* Be at least 18 years old;
* Have a high school diploma or GED;
* Pass a criminal background check.
* Must provide proof of immunizations (Hep B, Tb, Varicella, MMR, Tdap, Covid-19, flu)

NOTE: This is a competitive application process. Only those individuals who have met the following requirements will be considered:

* Complete assessment with *Michigan Works!* Berrien Cass Van Buren;
* Meet the enrollment requirements of *Lake Michigan College*;
* Submitted a complete application to *Spectrum Health Lakeland*.

Register on Pure Michigan Talent Connect

**1. How does Michigan Works! fit into this program?**

*Michigan Works!* Berrien, Cass, Van Buren partners to recruit qualified candidates, assist with funding supportive services and training, and can assist with removing employment barriers.

Required college admittance assessments

**1. What are the assessment requirements to attend Lake Michigan College’s Culinary Program?**

Score 64 or better on the Accuplacer Arithmetic; Score 76 or better on the Accuplacer Reading; Score 85 or better on the Accuplacer Sentence Skill Test \*ACT scores, SAT scores, Compass scores, or transferred credits could potentially be used in lieu of Accuplacer.

More information is available here: [www.lakemichigancollege.edu/apply](http://www.lakemichigancollege.edu/apply)

**2. What is Accuplacer?**

ACCUPLACER® is a set of computerized tests that determines your knowledge in math, reading and writing as you prepare to enroll in college-level courses.

Career Preparation

**1. What MW workshops should I attend?**

All *Michigan Works!* Berrien, Cass, Van Buren workshops are free and available on <https://www.miworks.org/online-resources>. The workshops can help you develop or enhance your job search. For this program we recommend:

* Basic or Advanced Resume Writing Workshop;
* Cover Letter Writing
* Interviewing Skills.

**2. How will a Vocational Specialist help me?**

The *Michigan Works!* Berrien, Cass, Van Buren Vocational Specialist will help you:

* Develop a career pathway in the healthcare field;
* Identify your transferable skills and work values;
* Ensure that you are prepared for employer interviews.

*Michigan Works!* Berrien, Cass, Van Buren may also be able to provide you with continued career coaching or help you select another career if you are not chosen for this program.

**3. What is a career pathway?**

A career pathway is a collection of programs and services to develop your core academic, technical and employability skills. It provides continuous education, training and placement in high-demand, high-opportunity jobs.

Interviews and Offers

**1. When will acceptance offers go out?**

Employment offers (for apprentice positions) will be extended by August 19, 2022.

**2. Is there a commitment to stay with the employer following the program?**

Yes, you will commit to work with the employer for a specified period of time after completing the apprenticeship program.

* Length of commitment may vary by employer

You may be responsible to pay back costs incurred by the employer if:

* You elect not to finish the community college program, or
* You elect not to continue working for the employer for the length of time specified upon completion of the apprenticeship program.

**3. What if I am not chosen for the program?**

*Michigan Works!* Berrien, Cass, Van Buren offers services to assist with career navigation, employer connections, free workshops, interest assessments, remedial testing and more! Please make sure you visit our centers for more information. Services are free and open to the public. At this time, appointments are required.

**4. When does the program start?**

College registration is open now! Classes will begin on September 6, 2022, and onsite work will begin September 11, 2022.