

MAKING THE Connection TO Career Technical Education



Thursday, November 12, 2020

FAIR HAVEN

Anchor Bay Hospitality Management and Culinary Arts giving students a Taste of their Future

Hospitality Management and Culinary Arts is a unique and wonderful gem in the long list of stellar CTE programs offered in the Anchor Bay School District. Not only does the programs advanced students run and operate the schools own open to the public Shoreliner Restaurant, it has articulation agreements with over 100 colleges nationwide, including Macomb Community College, Baker College and Ferris State University

Annually, Over 500 students a year pass through the classroom doors. This course has a hands-on approach where students will continue acquiring skills ranging from customer service to food production and safety to produce food for the public and explore the art of cooking. The career opportunities this course provides are as varied as the students that take the class. If you are interested in learning more about Anchor Bay Hospitality Management / Culinary arts, or any of the long list of CTE opportunities at Anchor Bay Schools, please contact our CTE Director Sherry Kenward at 586-648-2500, extension 2339

Anchor Bay Hospitality management has several success stories including Joshua Prakobkij. Joshua says that after two years of hospitality at Anchor Bay High School he went on to attend the culinary program at Ai Novi. While attending school he slowly worked his way up at Eddie Merlots Restaurant in Troy. "After a few years I would find myself leading the kitchen as the sous chef and would get picked to be a part of the opening team at Prime & Proper, a restaurant in Downtown Detroit" remembers Joshua.

After about 6 months there, Joshua left the restaurant with the intention of traveling to Asia, but the space and timing were perfect as Joshua and his family found a vacant restaurant. "So, we pulled the trigger and decided to open New Age Cafe. The building happened while I was in Thailand traveling and eating for 2 ½ weeks." They are working on a deal to get and even larger location in Downtown Mt. Clemens. Joshua says "looking back now at the Hospitality Program at Anchor Bay, seems like it set me up for this path, it started to become the only reason I wanted to return to school the next day. And I feel like it can be that turning point for a lot of 'to-be' chefs to decide what they want to do in their future."

Junior Joey Moses took Exploratory Foods his freshman year of high school. He says that he learned lots about measuring and cooking. "I loved learning about the food industry so much that I took the next higher-class hospitality management my sophomore year



Joshua Prakobkij

and again this year." He states that although "this class did teach me about food, it also taught me about the entire restaurant industry. My teacher, Mr. Wrightner, taught me so much, and prepared me for the health Department."

Joey had been working since January to start his business, and like many it had proved to be a difficult year to get it up and running. Getting help with finances from his Dad, they were able to purchase his establishment on March 11. During the shutdown, Joey's parents never let him give up on starting his business. "We worked through all those months on SOP worksheets, licensing, and getting the business name certified." On September 16th, Mojo's Coffee Company had its grand opening. Mojo's coffee Co. is a mobile food establishment. They go to different community events, with a strong presence at New Baltimore's farmers' market. While they focus on different community events, Mojo's also does private events like weddings, birthday parties, and neighborhood meetups. They sell gourmet coffee and offer a variety of baked goods, tea, and hot chocolate.

2012 Graduate Olivia Rinke's love for the culinary world began at a young age through baking and cooking with her mother and aunt. "As I grew up, I signed up for every possible class involving the culinary side, especially when she discovered the hospitality program at Anchor Bay," she recalls. As part of that program, Olivia was excited to have classes focused solely on cooking. These helped her to expand her knowledge and passion for culinary arts, but also to de-



Joey Moses

velop essential skills for college and career.

She received an Associate's Degree in the Pastry Arts Program at Macomb Community College. Since her time at Macomb, she has been working in the culinary field and has benefited from a variety of experiences. Starting as a pastry assistant at a country club, which led to a position as a custom cake decorator at a bakery. She worked her way towards her current position as kitchen manager and pastry chef at Hazel, Ravines, and Downtown in Birmingham. Olivia also owns a custom cake and baked goods company. Both positions give her the opportunity to do what she loves every day. "Chef Wrightner always believed in his students, and pushed

us to learn as much as possible in order to succeed in the future. I will always remember his emphasis on embracing our own unique path to success! I encourage all young students with interest in the professional culinary field to explore the Hospitality Program at Anchor Bay High School."

Kenneth Barker, class of 2019. Ken said "Growing up I've always been fascinated by food. The aromas, lessons, and stories shared over the stove. Even the memories created around the table. Now as a young chef, cooking is what I live for. The ability to give others a meal that could change their whole day and complete that special night."

Ken remembers "as my senior year crept up, I



Olivia Rinke



Kenneth Barker

didn't know what I wanted for the future. I fell into the hospitality program. From the buffets for our community to school events, they showed me what food can really do for others. As I prepared to graduate, I was given the opportunity to work in one of New York City's best one Michelin starred restaurants. As of today, I'm continuing hospitality with a future goal of owning my own restaurant. The CTE program gave me the tools I needed to open doors within my career path, that have helped me get to where I am today."

Students have successfully served 1000's of meals to our community by hosting various events including monthly themed buffets, club functions as well as sports banquets. They have won numerous culinary scholarships over the years. AB students completing this program have gone to work both commercially and residentially for small and large size companies.

As a student with Dyslexia, a learning disability, Adam Opper struggled, especially in his adolescent years. His Dyslexia made him feel like he never fit in, but freshman year Adam felt like he finally found his place in the Hospitality Management and Culinary Arts Program. Adam remembers the very first day

in class when Chef Wrightner came walking in with his tall chef's hat on. "He told us how important this class was and how lucky we were to be in the class. I never was told I was lucky to be anything. We all left that first class feeling really special."

In high school, he started a successful cake business and in 2000, right after graduation, he become the pastry chef and sales manager for Stahl's Bakery. After Stahl's, he went on to manage a few other restaurants and banquet halls in different states. "It was a blast, especially for a kid who was told that he probably would never go to college and would even have a hard time at the simplest jobs." He said he felt "Lucky and blessed" and had "many doors opened to him" because of the program.

"I learned many things while at Anchor Bay, but nothing compares to what I learned through this program. It taught much more than just cooking skills, which, in itself, is valuable. It also, and maybe more importantly, teaches you how to work with others and live life successfully. I owe much of my success to the program, and to Chef. My company's name is even a namesake to the impact he had on my life."

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Armada Area Schools
Centerline Public Schools
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Clintondale Community Schools
Eastpointe Community Schools
Fitzgerald Public Schools
Fraser Public Schools
Lake Shore Public Schools
Lakeview Public Schools
L'Anse Creuse Public Schools
Mount Clemens Community Schools
New Haven Community Schools

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For more information about the MISD and the 21 school districts, go to

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