

## Program Details : Culinary Arts

Provider Name :	Detroit Institute of Gastronomy
Date of Last Update :	9/8/2022 7:07:00 PM
Provider Primary Area :	Wayne County (Detroit)
Program Locations :	Detroit Institute of Gastronomy
Provider URL :	<a href="https://www.detroitgastronomy.org/">https://www.detroitgastronomy.org/</a>
Program Description :	Basic, introductory training in the culinary arts to prepare participants to work in the industry or carry on their learning with a two year Sous Chef Culinary Apprentices Program.
Contact Name :	Jeremy Abbey
Contact Phone Number :	3135802823
Program URL :	<a href="http://www.detroitgastronomy.org">http://www.detroitgastronomy.org</a>
Program Prerequisites :	None
Admission Requirements :	
Program Duration (Clock / Contact Hours Per Week) :	20
Program Duration (Weeks) :	4
Credential Earned :	Industry-Recognized Certificate or Certification
Name of Associated Credential :	NRA Servsafe Food Handler, WFSO Essentials of Food Hygiene, ACF Culinary Skills Development Certificate
Issuer of Associated Credential :	1000+
Program Format :	In-person : No Online, E-learning, or Distance Learning : No Hybrid or Blended Program : Yes
Associated Occupation 1 :	35-2019.00 - Cooks, All Other
Associated Occupation 2 :	35-2014.00 - Cooks, Restaurant
Associated Occupation 3 :	35-2012.00 - Cooks, Institution and Cafeteria

License Fee for Employment :	No
Estimated Waiting Period to Enter Program :	15 Days
Program Cost :	\$2,000.00
Cost of Books and Supplies :	Yes, \$500.00
Sources of Financial Assistance Accepted :	Individual Training Accounts, Michigan Rehabilitation Services Eligible (MRS)
Internship/Externship Amount :	No
New Program :	No
Number of Graduates in the last year :	4
Employment Rate - 2nd quarter after exit :	Not Available
Quarterly Median Earnings :	**
Employment Rate - 4th quarter after exit :	Not Available
Credential Attainment Rate :	80.0%