

**2015
AWARD
WINNER**

EXCELLENCE IN ACTION

Hospitality & Tourism
CAREER CLUSTER



BACKGROUND

The **Culinary Academy** at **Lorain County Joint Vocational School (LCJVS)** in Oberlin, Ohio is committed to providing educational opportunities that meet their students' individual needs while also exceeding the hospitality industry's expectations. Whether students focus on culinary, bakery and pastry arts, or hospitality, the Culinary Academy prepares them through rigorous technical and academic standards, dual enrollment opportunities, skill competitions and industry-recognized certifications.

About LCJVS Culinary Academy

Number of Students Served	113
Female: Male Ratio	66% : 34%
Minority Students	27%
Low-income Students	51%
Students with Disabilities	36%

STUDENTS REPRESENT ACADEMY AT HOME & ACROSS THE COUNTRY

LCJVS Culinary Academy students participate in a multitude of community events throughout the year, including **donating over 1,200 pounds of food** and participating in Second Harvest Food Bank's Generous Helpings culinary fundraising event (where one student took first place in the people's choice award amongst professional chefs.) In addition, with two other local schools, students put together a fundraiser to earn money to set up a local garden for different communities in the area.

Not only do students contribute to their community, but also showcase their talents on a national level. All students belong to Family, Career and Community Leaders of America (FCCLA), and many are members of SkillsUSA. LCJVS Culinary Academy students have placed at the national level over the past five years, and most recently **placed second** in the 2014 FCCLA National Culinary competition.

"While their institution has a mission of education, the team at the LCJVS has also developed a curriculum that supports personal growth and maturation. The team [has a] commitment to their students' success and [a] commitment to our community."

Eric Petrus, Executive Chef, Lorain County Community College

FOCUS ON PREPARING STUDENTS FOR COLLEGE AND CAREERS

Students in the Culinary Academy receive a rigorous education that is designed to prepare them for different industry-recognized credentials, academic assessments and capstone projects. All curricula are aligned to state and national standards including the 21st Century Employability Skills, ProStart, and Ohio Core Standards in mathematics, English and science. Students can receive **multiple certifications** including the National Restaurant Association's Nutrition Manage First Exam, Controlling Food Service Cost Exam, and ServSafe, and the American Culinary Federation NOCTI Exam.

Along with certifications, students can earn up to **35 college credits** at Lorain County Community College (LCCC). Over the past 14 years, the relationship between LCCC and the Culinary Academy has grown, leading to a joint advisory committee and co-designed curriculum. All Academy students apply to be a LCCC student in their junior year. The Culinary Academy also enjoys partnerships with many other two-year and four-year colleges and the Culinary Institute of America. **Eighty-five percent** of students who enroll in postsecondary education do so at one of the Academy's partner colleges or universities.

In addition to certifications and credit hours, students are prepared for their future through jobs and internships at large companies from the Marriott to the local county club. LCJVS has nearly **20 business partners** that offer summer internships, through which students can earn 1.5 school credits for working a minimum of **200 hours**. Interns are also paired with a trained mentor at the company to enhance student competencies and help develop those critical interpersonal skills that are so important in the workplace.

"The Academy staff and their focused curriculum ignited a passion in their students and instilled a professional work ethic and respect for others that was demonstrated to each student during every class. I've never seen so many scholarships earned by a classroom of students; each encouraged to do volunteer work or extracurricular activities that resulted in making students prime candidates for multiple honors."

**Cheryl Ashton,
Youth Services Manager, Amherst
Public Library, Advisory Board Member**

STUDENT SUCCESS BY THE NUMBERS

So what does this all mean? Through high-quality curriculum and a focus on also engaging students outside the classroom, students are prepared for both college and careers.

