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“Coleman Culinary at The Depot”

The Midland County Culinary Career-Technical Education program opens with Coleman Community Schools in the former “Depot” restaurant

Coleman, Michigan August 19, 2022: Coleman Community Schools, with the support of the Midland County Educational Service Agency (MCESA) Career-Technical Education Program (CTE), will re-open the Culinary Arts Program for the upcoming school year at 320 E. Railway in Coleman on August 29th, in the space known to many as the former “Depot Restaurant”. Housed in this full-sized restaurant with an industrial kitchen, students will become part of and create a true “Farm to Table” experience while developing a portfolio for their future career.

Culinary students will be able to learn the art of food and improve their workplace soft skills daily through an expert Chef/Instructor with significant experience in the field. Couple that with the expertise of Chef Andy Bacigalupo, who is assisting in the start-up of the program based on his years of experience as an Executive Chef, a “Chefs Move to Schools Task Force” member presenting at the White House and a Culinary Instructor of multiple State and National award-winning programs, and there is a strong recipe for success.

“Similar to the other Midland County CTE Programs, the Culinary Program will start as a morning-only program, where students learn front and back of the house skills as the restaurant opens part-time. As we have done previously with our Ag Program, we expect to grow numbers to sustain an afternoon class as well. Eventually, Coleman Schools sees the potential for this as a training facility for area restaurants, hospitality groups and adult education. There are plans to create opportunities for the community such as: cooking classes for adults and kids, breakfast sandwiches for those headed to work, a small market of fresh baked goods and items grown in the Ag program, a space for organizations to hold meetings with food or to cater events in the community. It is our goal to make this a nationally recognized program,” shared Jennifer McCormack, Coleman Schools’ Superintendent. The Culinary Arts (CTE) program allows an option of a two or three-year program, where students earn high school credits, including math, along with industry certifications. Culinary students will also grow their own fresh ingredients for recipes or use those grown by other Midland County students in the greenhouse and farm lab of the Coleman Schools’ Regional Agriscience Center.

In turn, the skills acquired will deliver workplace-ready staff. “The Culinary Arts program in Coleman will provide students with great career opportunities and the hospitality industry will benefit greatly from a new pipeline of talent in Midland County and beyond,” shared John Searles, Superintendent of MCESA. The program is open to high school students of all Midland County Schools, including Midland Public, Bullock Creek, Meridian and Coleman, and transportation is provided to the students through the ESA. Students of Gladwin and Clare Counties are also welcome to attend and anyone interested in the program may contact their high school counselor or Coleman High School at 989.465.6171 for more information.

About Coleman Community Schools: Coleman Community School District prides itself on providing a wide variety of learning opportunities from Kindergarten through 12th grade and Early/ Middle College, allowing students to find a career or college path about which they can be passionate. With the end in mind, Coleman produces graduates with a high level of skill and leadership through its endless focus in academics, the arts, athletics and agriculture supported through the knowledge and skill of our teachers, support staff, administration and Board of Education. Coleman Community Schools- Growing for the Future!

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