



**Schoolcraft College**

# CULINARY ARTS





**“One of the  
most advanced  
teaching  
kitchens in the  
country”**



*Studying culinary arts at Schoolcraft College will give you the knowledge and hands-on experience needed in preparing for a career in this growing field. Our experienced chefs and state-of-the-art kitchen and dining facilities also provide a real-world learning atmosphere.*



# CULINARY ARTS



## Our Program

Studying culinary arts at Schoolcraft College will give you the knowledge and hands-on experience needed in preparing for a career in this growing field.

Our experienced chefs and state-of-the-art kitchen and dining facilities also provide a real-world learning atmosphere.



## Education Options

- Culinary and Dietary Operations Management BS
- Culinary Arts AAS
- Culinary Baking and Pastry Arts Certificate
- Culinary Arts Certificate
- Culinary Skills Certificate



A GOOD CHEF  
USES FOOD NOT JUST TO  
EXCITE THE SENSES  
BUT ALSO TO  
TELL A STORY...

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# Brian Beland

## Certified Master Chef

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Culinary Arts  
Department Chair

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# Master Chef Brian Beland

Certified Master Chef Brian Beland is a graduate of Michigan State University Schools of Hospitality Business and holds a second degree from The Culinary Institute of Arts, Hyde Park, New York. He was certified as a Master Chef in 2010.

Adept in many culinary disciplines, Chef Beland has medaled in many culinary competitions around the world, from ice carving challenges, to Culinary Olympic events; specifically, winning an individual gold medal in 2012, in Erfurt, Germany. He has been honored as Chef of the Year for MCCA Chapter, and the Central Regional Chef of the Year in 2012, after which he went on to score a gold medal at the ACF National Chef of the Year competition. Most recently, Chef Beland competed at the inaugural Dubai Hospitality Championships as a member of the Team USA scoring a team gold and a second place overall.







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# Jeffrey Gabriel

Certified Master Chef

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# Chef Jeffrey Gabriel- CMC



**Jeffrey Gabriel** is a *Certified Master Chef* and a graduate of the Culinary Institute of America where he studied following service in the U.S. Navy as a baker aboard the USS Bryce Canyon.

After working as Chef Garde Manger at the Detroit Athletic Club, he served as Executive Chef at the Grosse Pointe Yacht Club, La Becasse, Les Auteurs, The Little Club on Harsens Island, Franklin Hills Country Club and Hucks Lakeshore. He created and owned the Farm Restaurant in Port Austin, Michigan, for 17 years.

A member of the Schoolcraft College Culinary Arts full-time faculty since 1987, Chef Gabriel has been a member of several Culinary Olympic teams and won several Olympic gold medals including two with distinction. He has also won 10 ACF medals.





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# JOSEPH DECKER

Certified Master Pastry Chef

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# Chef Joseph Decker- CMPC

**Joseph Decker**, *Certified Master Pastry Chef*, is one of only 16 Certified Master Pastry Chefs in the United States.

He is also a Certified National Judge for ACF Culinary Arts Salon competitions and was a member of the 1995 World Pastry Cup Team. He has won medals in world competitions in France and Germany and national competitions in Chicago and Detroit. He was director of research and development for Awrey Bakeries.

Chef Decker has been a member of the College's Culinary Arts faculty since 1991 and created and teaches the coursework for the department's Certificate in the Culinary Baking and Pastry Arts program





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# BRIAN POLCYN

Certified Executive Chef

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# Chef Brian Polcyn- C.E.C.



**Brian Polcyn**, *Certified Executive Chef*, is a graduate of the college's Culinary Arts program and has been a full-time instructor since 1997. He is the winner of three ACF gold medals and a silver medal.

Chef Polcyn owned and operated many of Detroit's finest restaurants including Forest Grill in Birmingham, Five Lakes Grill in Milford and Pike Street in Pontiac. His restaurants have won Restaurant of the Year five times—more than any other chef in Michigan. He was nominated for Best Chef of the Midwest by the James Beard Foundation.

Chef Polcyn co-authored with Michael Ruhlman *Charcuterie: The Craft of Salting, Smoking and Curing* and *Salumi: The Craft of Italian Dry Curing*. He was a major character in Ruhlman's *The Soul of a Chef: The Journey Toward Perfection*. He was a consultant for Delta Airlines, has been featured in national publications and contributes his time and talent to charitable organizations, including the Taste of the NFL, a fundraiser for hunger relief charities held before each Super Bowl.





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# MARCUS HAIGHT

Certified Executive Chef & Certified Executive Pastry Chef

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# Chef Marcus Haight- C.E.C. & C.E.P.C.



**Marcus Haight** is a *Certified Executive Chef* and a *Certified Executive Pastry Chef*. He has been an instructor in our Culinary Arts Program since 2003. He teaches the Food Techniques, Pastries 2 and Chocolatier classes.

Prior to joining the college, Chef Haight was Executive Chef at The Lark Restaurant in West Bloomfield, Michigan, for 17 years, during which time The Lark was rated the best restaurant in the U.S. by Condé Nast Traveler Magazine. He has also held leadership positions at four of the 15 Mobil Travel Guide Five-Star Restaurants in the United States.





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# CHRIS MISIAK

Certified Executive Chef  
Culinary Arts Program Coordinator

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# Certified Executive Chef Chris Misiak



**Chris Misiak** is a *Certified Executive Chef* with over 30 years at the Schoolcraft College Culinary Department. He is a Certified Executive Chef and Certified Culinary Educator. Chef Misiak earned a Bachelor's Degree in Business Administration from Lawrence Technological University and an Associate Degree in Culinary Arts from Schoolcraft College.

Chef Misiak coached the Schoolcraft College 2003 and 2005 National Championship Knowledge Bowl Teams and is actively involved with the American Culinary Federation's National Knowledge Bowl committee. He is also a national judge and serves on the ACF Certified Culinary Educators Committee. Chef Misiak received the ACF President's Medallion in 2009.

Chef Misiak was named the National Chef Educator of the Year 2016 by the American Culinary Foundation.





Schoolcraft College offers  
**Educational Options**

**CULINARY SKILLS**

**CULINARY ARTS**

**CULINARY BAKING AND PASTRY ARTS**

**CULINARY MANAGEMENT**

**CULINARY AND DIETARY OPERATIONS MANAGMENT**

For more information check out:

[www.schoolcraft.edu/culinary](http://www.schoolcraft.edu/culinary)





***“One of the best cooking schools in the country”***

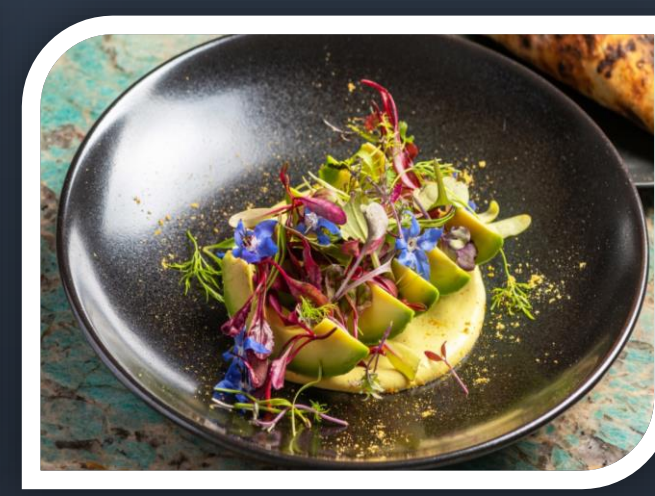
According to

**HOUR**  
DETROIT

magazine

# Schoolcraft College Culinary Department

- Professional Culinary Skills, 30 week Certificate
- Professional Culinary Arts, 60 weeks Certificate
- Professional Culinary Arts, Associates Degree
- Culinary & Dietary Operations Management, Bachelors Degree
- Culinary Baking & Pastry Arts, 1 year Certificate
- Culinary Baking & Pastry Arts, Associates Degree
- Brewery & Distillation Technology, 1 year Certificate
- Brewery & Distillation Technology, Associates Degree



For more information check out:  
[www.schoolcraft.edu/culinary](http://www.schoolcraft.edu/culinary)



# Experience

*American Harvest is the jewel of our college and pride of four Certified Master Chefs, three Certified Executive Chefs and one Certified Master Baker.*

*Our meals are served by students and loved by everyone. We prepare world-class food and serve it in a classically casual setting.*

*Everything prepared fit for Heads of State, including food flown in from all over the world.*



VisTaTech Center  
18600 Haggerty Road  
Livonia, MI 48152



Phone  
734-462-4488



Email  
[amharves@schoolcraft.edu](mailto:amharves@schoolcraft.edu)



Website  
[schoolcraft.edu/americanharvest](http://schoolcraft.edu/americanharvest)

# Experience American Harvest Restaurant

*2022 Lunch reservations available  
Wednesday, Thursday, Friday  
Seatings between 12-12:30pm*

*\*Hours subject to change*



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# Main Street Cafe

*"Grab 'n Go"*  
at the VisTaTech Center

Wednesday  
Thursday  
Friday

10 am – 2:30 pm

*\*Hours subject to change*





# Register for Classes Today!

 Schoolcraft College



[www.schoolcraft.edu/webadvisor](http://www.schoolcraft.edu/webadvisor)

## 2022 Classes



**January 10**

*Winter Classes begin*



**February 28 – March 6**

*No classes – Spring Break*



**May 1**

*End of Term*



**August 29**

*Fall Classes begin*



**November 22-27**

*No classes – Thanksgiving Break*

# Register for Classes Today!

 Schoolcraft College



**2022 Web Registration is  
NOW OPEN!**

**Last Date for  
Address Changes**  
*(to impact Tuition Rates)*  
**February 3, 2022**

[www.schoolcraft.edu/webadvisor](http://www.schoolcraft.edu/webadvisor)

# Meet Our Talented Team



**Brian Beland**

*Certified Master Chef  
Culinary Department Chair*

**Chris Misiak**

*Certified Executive Chef  
Culinary Program Coordinator*

# Meet Our Talented Team



Sandie Wallace

*Instructor & Maître D' Hotel*



Margaret Fleming

*Instructor & Maître D' Hotel*

# Meet Our Talented Team



**Sam Musto**

*Certified Hospitality Educator*



**Paul Grosz**

*Certified Executive Chef*



**Heather Moore**

*Certified Master Baker &  
Certified Executive Pastry Chef*

# Meet Our Talented Team



Kris Dowdy

*Certified Executive Pastry Chef*



Jeffrey Gabriel

*Certified Master Chef*

# Meet Our Talented Team



Brian Polcyn

*Certified Executive Chef*



Marcus Haight

*Certified Executive Chef and  
Certified Executive Pastry Chef*



Joseph Decker

*Certified Master Pastry Chef*







# American Harvest

Wednesday, Thursday, Friday  
Lunch seating reservations are available at  
Noon, 12:15pm, and 12:30pm



*Savor a gourmet lunch prepared and served by Schoolcraft Culinary Arts students.*

*Freshly baked breads, soup, salad, choice of entrée and a selection from dessert temptations.*

*Our menu changes daily.*



# Schoolcraft College Culinary Arts

