CAFE ACADEMY

The CAFE Academy at
Rancho Mirage High School
prepares students for postsecondary education and
employment in a wide array
of careers in the culinary/
hospitality industry.

The CAFE Academy follows the Linked Learning model for education. Students follow a topic-specific pathway: Hospitality, Tourism and Recreation.





cafeacademy.weebly.com



CAFE Academy
Rancho Mirage High School
31001 Rattler Road
Rancho Mirage, Ca
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Rancho Mirage, CA 92270
760-202-6455

Teresa Haga Principal

Chef Howard Merrick CAFE Academy Instructor

Rosie VandenBrook, CAFE Coordinator



No person on the basis of sex, race, national origin, or non-limiting handicapped conditions be excluded from participation in or be denied the benefits of or be subjected to discrimination under any educational program offered by the Palm Springs Unified School District.

Culinary Arts Food Education Academy



Rancho Mirage High School

Web Site: cafeacdemy.weebly.com

CURRICULUM

- Management & Kitchen Essentials
- **♦ Customer Service**
- **♦** Safety and Sanitation
- **♦** Communication
- **♦** Marketing
- ♦ Nutrition
- ♦ Purchasing, Inventory, Cost Control
- **♦ Culinary Arts**



THE CAFE ACADEMY

The CAFE Academy at Rancho Mirage High School gives students an opportunity to learn about the culinary field and provides the skills needed to enter a community college, vocational school, or employment in the restaurant/hospitality industry. Interacting with business partners through workplace visits and internships teaches students how to contribute to the community while honing their culinary skills.

COLLEGE & CAREER READY

Students don't have to choose between academics and professional skills. The CAFE Academy curriculum is comprised of strong academics, professional training and real-world learning experiences. The CAFE Academy experience connects what students learn now to what students hope to do in the future.

The CAFE Academy follows the Linked Learning model for education. Students follow a topic-specific career pathway: Hospitality, Tourism, and Recreation.





REAL WORLD EXPERIENCE

Work Based Learning is connected to the CAFE Academy curriculum. Students engage in career awareness and explore opportunities in the culinary industry through:

- ♦ Job Shadows
- > Business Visits
- ♦ Field Trips
- **♦** Guest Speakers/Demonstrations
- ♦ Workplace Visits
- **♦** Internships
- ♦ Career Mentors
- **♦ Industry Consulted Projects**



