



STEEL CENTER
FOR CAREER AND TECHNICAL EDUCATION

PROGRAM LETTER

Institutional Food Worker: CIP 12.0508

Chef Adam Mika • 2021 – 2022

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Dear Steel Center Family:

It is an honor to share my culinary knowledge and experiences with you and your family. My job is to make your student industry and/or college ready in an environment that is productive, pleasant, safe, and most importantly fun. I have worked in the industry as an Executive Chef for private clubs in the Pittsburgh area. Throughout my career, I have experience in catering, banquets, fine dining and kitchen management. I studied here in Pittsburgh at Le Cordon Bleu, where I earned my associate degree in culinary arts.

Through hands on kitchen experience in a commercial style kitchen, students learn the basics of food preparation used by most restaurants, banquet facilities, caterers and institutions. Students will learn basic cooking, knife skills, serving skills, kitchen maintenance and sanitation.

With theory in the class room, the students will learn how to safely produce and serve food according to industry standards as they work towards the Serv Safe certification that can be achieved in their senior year of the program. Real life math and reading comprehension is practiced every day as we break down recipes for pricing and production in the kitchen.

The culinary program expects professionalism, responsibility, and initiative from its students. We work in an environment of hot pots and pans, sharp knives and fast moving workers in our kitchen. Working in a kitchen that services the school, it is of utmost importance that the student follows the standards set by the school and its staff.

The students are required to be in uniform daily. This uniform consists of white chef's jackets, black chef pants, black skull cap, and bib apron. Black non-slip industry approved shoes or boots, such as Crocs, are also required. The approximate cost of everything is \$135-150 depending on sizes and preferences. To simplify the ordering process and maintain a professional appearance amongst students, we will be using a uniform company that will come in during the first few of school to fit the students and take orders. Once ordered, the uniforms will be delivered to steel center for distribution. Please refer to the order form for uniform appearance and costs. Please note that while the uniform itself must be purchased through Cintas, alternative shoes can be bought as long as they meet the above requirements.

I look forward to the opportunity to help prepare your students for their next step after high school. If you have any questions regarding the program, please do not hesitate to contact me at the number or email listed above.

Your Chef,
Chef Adam Mika
Culinary Arts Instructor