

Career & Technical Education

Course	Instructor
Aircraft Maintenance	Robert Oakes
Automotive Technology	Jay Young
Culinary Arts & Restaurant Management	Kim Foskett
Health Science	Debbie Thoryk

Aircraft Maintenance

Students will receive hands-on training at Kalitta Maintenance Hanger (in Oscoda at the former Wurtsmith Airforce Base). Students will need to provide their own transportation to and from Kalitta. Students will be introduced to the basic theory of flight, aircraft construction, and maintenance. The course is designed to expose the student to the aircraft maintenance industry and requirements to become a licensed Airframes and Powerplant Mechanic. Students will participate in shop projects that involve all aspects of general aircraft structural, sheet metal, basic electricity, and turbine engine theory. Students leaving this course will have a detailed and comprehensive understanding of not only general aircraft maintenance, but the aircraft maintenance industry, related regulations, and job possibilities.



IOSCO RESA Aircraft Maintenance Information can be found by clicking on this link:

[CTE Aircraft Maintenance Information](#)

Automotive Technology

Technical knowledge and skills in: automotive core, lubrication, cooling, brakes, electrical and ignition systems. NATEF approved curriculum leading to ASE national certification in brakes and electrical/electronic systems. Second year students have an opportunity to participate in a worksite program.

Culinary Arts & Restaurant Management

Lodging, tourism, food safety and sanitation, nutrition, accounting, purchasing, inventory control, marketing, service skills, food preparation skills, business management, catering and entrepreneur skills are explored through the NRAEF's ProStart Curriculum. Food labs, field trips, guest speakers, and worksite placement enhance classroom instruction. Students also test for their ServSafe Food Protection Manager Certification. STUDENT CLUB AVAILABLE.

ServSafe Class Registration

Iosco RESA is offering ServSafe® training, which is a national certification program. This class is designed for anyone working in the food service industry, including non-profit organizations.

Participants must receive a 75% score on the exam to earn a certificate.

Registration Information

The cost of the 8-hour course is \$70 per person and does not include the cost of the ServSafe Manager 6th edition book. **Class fee is due two weeks prior to the scheduled class and is non-refundable.**

Textbook Requirement – Must Purchase Separately

You must have a ServSafe Manager 6th edition book that contains an answer sheet to take the class and the exam. Please order your book and read before attending class it must be the 6th Edition with the updated 2013 FDA Food Code and answer sheet.

[Order your ServSafe Manager 6th edition Textbook.](#)

After registering for this class you will receive a confirmation message that includes an assignment worksheet to be completed at the time of class.

Instructor

Classes are taught by Kimberlie Foskett a certified instructor and exam proctor through the National Restaurant Association.

Topics Covered

- Providing safe food
- Forms of contamination
- The safe food handler
- The flow of food
- Food safety management systems
- Safe facilities, cleaning and sanitizing

Online registration for ServSafe is open. The last date for online registration is two weeks prior to the class. Online registration closes at 11:59 p.m. on the Registration End Date.

Accommodations

Iosco RESA is committed to providing equal opportunity for participation in all programs, services and activities. Accommodations for person with disabilities may be requested by contacting Iosco RESA, 989/362-3006, two weeks prior to the start of class. Requests received after this date will be honored whenever possible.

Contact Information

For information about the course content contact Kimberlie Foscett at kfoskett@ioscoresa.net.