



Fox Valley Technical College's (FVTC) culinary and hospitality programs have long served as a model for high quality training for the hospitality industry throughout Wisconsin. Experienced instructors and accomplished alumni have earned FVTC a reputation as the region's best resource for culinary education.

Since FVTC's founding in 1912, we have steadily expanded our programs and capacity to support the community and workforce needs. The depth of experience of our faculty, our standards for excellence and the more than 650 hospitality alumni who are contributing to the region's thriving industry are reasons why FVTC will remain a premiere location for learning and upskilling. The **Hospitality Transformation Project** will help set the stage for continued growth and collaboration.

*A future that you are a part of.*

### **BUILDING CAPACITY**

In response to industry demands, the Hospitality Transformation project at FVTC will:

- Create capacity to train and graduate more students who are qualified for in-demand hospitality industry jobs
- Improve safety in our learning environments
- Retain and attract more students with modern spaces, quality equipment and new programs

**Cost: \$9.9 million**

**Campaign goal: \$600,000**



Northeast Wisconsin's hospitality industry relies on FVTC to enroll and train more individuals to meet its growing workforce needs.

***89 percent of FVTC's 2023 hospitality program graduates were employed six months after graduation. (2023 graduate survey)***

Many hospitality businesses are struggling to hire enough workers. This drives demand for FVTC graduates in the workforce. FVTC's hospitality, baking and culinary programs train individuals to work in many facets of hospitality services, including hotels, restaurants and event venues and attractions.

Courses related to hospitality management, food and beverage cost controls, room operations, marketing and culinary and baking techniques support the region's hospitality industry needs.

FVTC's Hospitality programs draw students and guests from across Wisconsin, serving a \$25 billion hospitality industry statewide. These programs also serve the employment needs of the robust hospitality industry, holding the key to positions including hotel manager, baker, banquet chef, catering manager, executive chef, head cook, pastry chef, restaurant/food service manager and sous chef.

Prospective employers consider FVTC graduates as top hires who can expect an annual average salary of \$41,047-\$54,312 five years after graduation.

***Aligned with FVTC's strategic mission, the Hospitality Transformation Project supports the new baking degree program, as well as instruction throughout the culinary spaces. It allows the program to remain competitive to recruit students and meet the increased need for employees in this sector.***

## ENROLLMENT ON THE RISE

From Fall 2023 to Fall 2024, enrollments rose by:

**24% Culinary Arts**  
(total 104 students)

**30% Hospitality Management**  
(26 students)

**13% Baking and Pastry Management**  
(51 students)

**NUMBER OF GRADUATES**  
(2022-23, all programs)

**22** associates degree

**44** technical diploma



***“For many years, culinary teaching occurred in the middle of a large scale catering operation. This remodel allows a more intimate learning experience for the learner where the focus can be directed to the individual competencies.”***

*Chef R.C. Schroeder Jr.,  
Culinary and Hospitality Instructor*





*“I feel that we have an incredible staff of instructors at FVTC. When I graduated, my relationship with them did not end. They have always been there for me, to encourage me to keep learning.”*

*Gina Schomaker,  
Culinary and Baking Adjunct Instructor, FVTC alumnae*



The excellent reputation of FVTC’s culinary programs has grown with an associate degree in baking and pastry management. The addition of the baking associate degree was in response to an unmet industry demand. This new program requires modern spaces for new and future classes.

New programs along with ongoing challenges in existing spaces and dramatic changes in instructional approaches since FVTC’s last major update of the culinary facilities more than 25 years ago are drivers of the **Hospitality Transformation Project**.

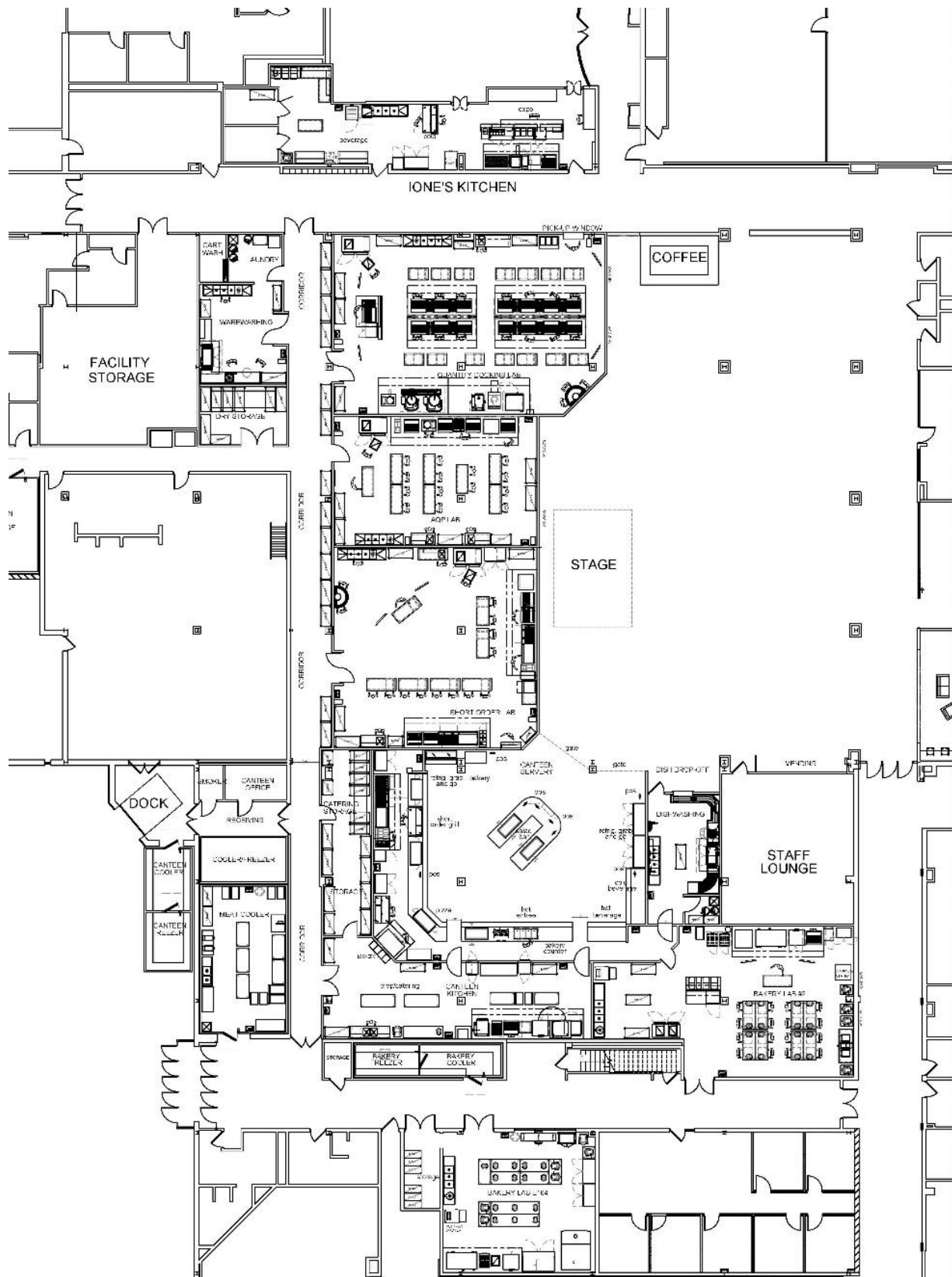
Specific goals of the project include enclosing lab spaces, adding a corridor for uninterrupted access to all areas, separating food service operations from instruction, incorporating instructional technology, and adding a baking lab to accommodate the baking degree program expansion. In addition, the food service and instructional programs will have separate dish washing areas and other space optimizations.

## TRANSFORMED SPACES

The **Hospitality Transformation Project** addresses ongoing challenges in existing spaces including:

- Remodel of culinary kitchens
- Addition of a baking lab
- Update lone’s kitchen
- Remodel campus-wide food service spaces
- Separate instructional area from food service vendor spaces

## REMODELED BAKING – CULINARY ARTS – FOOD SERVICE AREAS







# WORKFORCE READINESS



**Shane Griesbach**, owner, Breadsmith of Appleton, and FVTC alumnus.

“As a graduate of the culinary program at Fox Valley Technical College, I cannot say enough about the positive impact it has had on my career and life.

And as a small business owner, I often look to FVTC for Culinary or Pastry students to hire as employees at my bakery, Breadsmith of Appleton.

Some of our best employees have studied at FVTC, and I believe that has a lot to do with the great curriculum. The instructors have knowledge and experience that provide an inside perspective of how to teach. I will continue to support Fox Valley Technical College's Culinary and Baking programs, as **they are shaping the future of this industry that I hold so dear to my heart.**”

*“Being in the industry for as many years as I have, the real struggle for quality help has been a problem for decades. Our ability to contact and work with graduates, as well as current students at Fox Valley Technical College, has been wildly beneficial to the success of our establishment.*

*The culinary program at FVTC has enabled my teammates to hit the ground running and understand the real world requests of employers.”*



**Jordan Hereford**, owner, Field & Fire Kitchen, Greenville.



The growing hospitality industry demands that Fox Valley Technical College enrolls and trains more individuals to meet the growing workforce needs.

During the 2022-23 academic year, there were 104 program graduates across Hospitality related programs. There were 22 associate degree graduates and 44 technical diploma graduates.

***89% of Hospitality students are employed six months after graduation (2023 graduate survey)***

FVTC graduates are moving directly from the training program to industry jobs, supporting the workforce needs in Northeast Wisconsin.

*At left: FVTC Culinary student Connor Odle*

***“Before (the renovations began), it was hard to see or even hear the teacher due to overcrowding of students, outside noise and not enough room to see the teacher do a demonstration.***

***“Now, within the spaces that have been remodeled so far, we have much more room to see the teacher; they have thick walls to block out outside noise and even have cameras and TVs to see the teacher do demonstrations. With all the new space we have, we can have more students, new classes, and more opportunities to learn in a comfortable space.”***

*Connor Odle, FVTC Culinary student*





# EXPERT INSTRUCTION



**Chef Mike  
Balistrieri,**  
Dept. Chair



**Chef Jeff  
Igel,**  
Instructor



**Chef Gary T.  
Lyons,**  
Instructor



**Chef Jen  
McClure,**  
Baking Instructor



**Chef R.C.  
Schroeder Jr.,**  
Instructor



**Chef Julia  
Steinhiser,**  
Baking Instructor



**Chef Richard  
Williams,**  
Instructor



**Kristen  
Dawiedczyk,**  
Instructional Aide



**Chef Michelle  
Platten,**  
Adjunct Instructor



**Chef Gina  
Schomaker,**  
Adjunct Instructor



**MJ  
Tenpas,**  
Adjunct Instructor

FVTC has seven full-time Culinary, Baking and Hospitality program instructors and one part-time lab aide. Adjunct faculty also teach on a per course basis. Our staff members add depth of industry and educational experiences. They are respected and recognized as experts in the field.

*"I have been very grateful for FVTC Culinary Arts since the 1980s. As a student, employee and instructor, I have witnessed a lot of learning, creativity and hard work that has fed many wonderful, gracious people."*

*MJ Tenpas,  
Culinary and Hospitality Instructor*



# PARTNER WITH US

## GIVING TO FVTC

The total cost for all phases of the **Hospitality Transformation Project** is \$9.9 million. The FVTC Foundation seeks to raise \$600,000 in private donations to close budget gaps for this project.

## CONTACT US

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We invite you to partner with us to grow FVTC's Culinary, Baking and Hospitality programs. Your support today will help FVTC meet industry demands and leave a legacy for students who pursue these fields in the years to come.

***FVTC has one of the largest culinary programs in the state. This four-year capital improvement project will touch every facet of the hospitality, culinary arts, and baking programs and facilities.***

**Phase I (2023)** Baking Lab and Meat Identification classroom construction, remodel of the food service area

**Phase II (2024)** Short Order and Flex Kitchen Labs construction

**Phase III (2025)** Existing Baking Lab remodel, New Dish Room construction, remodel of kitchen serving lone's Dining Room

**Phase IV (2026)** Quantities Cooking Lab construction

Once fully complete the space will have an open food service area to serve students, staff and guests. Surrounding this area will be closed labs to instruct students in all facets of food involved in the hospitality industry. The labs will include state-of-the-art technology and equipment. The array of program offerings and amount of space dedicated to hospitality related instruction sets FVTC apart from all other colleges in Wisconsin.

**WE WELCOME YOU AS A PARTNER IN FVTC'S FUTURE!**