

A GREAT CULINARY ARTS DEPARTMENT**OFFERING UNIQUE PROGRAMS FOR ALL
LEVELS OF CULINARY ARTS EDUCATION
AND SKILL DEVELOPMENT**

The Culinary Arts Program at Scottsdale Community College was initiated in response to the demand for professionally trained cooks for local resorts and restaurants. This 28-year old program has dramatically evolved in myriad ways to develop new standards of excellence in Culinary Arts education to provide quality training for our diverse student population and industry needs of the future.

Our state-of-the-art facility includes an advanced technology demonstration classroom and 10,000 square feet of teaching kitchens. The Artichoke Grill Lunch Restaurant and Desert Oasis Dining Room both open to the public, provide a real life venue for our basic program students where the training is intense, stimulating and exciting.

All of our courses and degrees offer unprecedented opportunities in an industry that accounts for more than 9 million jobs annually in the United States. Our students are diverse in background, experience and age, yet all are able to obtain the kind of education that enables them to succeed in a vital and vibrant industry that will be the number one employer in the nation for years to come.

We are proud to be accredited by the American Culinary Federation as well as the North Central Association of Colleges. These accreditations provide our students countless job contacts and opportunities nationwide as well as transfer to regionally accredited institutions including Northern Arizona University, Arizona State University, Johnson & Wales and Les Roches Swiss Academy, for advanced degrees in a variety of hospitality, nutrition and culinary arts areas.

**MISSION**

The mission of the Culinary Arts Department at Scottsdale Community College is to provide our students with dynamic, flexible and diverse programs that offer essential and effective training to take the passion for cooking to the next level of expertise, skill and knowledge. To enable the fulfillment of this mission, the Culinary Arts Department is committed to:

- ◆ *Providing students with the highest quality of education while providing the industry with highly skilled employees.*
- ◆ *Maintaining, updating and expanding courses, programs and facilities to provide students with an education that is responsive to industry and career needs.*
- ◆ *Offering a variety of educational options to conform to the diversity of our student population.*
- ◆ *Continual development, evaluation and assessment of the programs that are offered to ensure the highest quality of our courses and programs.*
- ◆ *Enhancing continuous career growth through a climate conducive to life long learning and professional development.*
- ◆ *Participating in community outreach and active involvement in service partnerships.*
- ◆ *Providing a variety of non-credit educational programs for interested members of the community.*

SCC CULINARY GOES GREEN

Our program has joined in partnership with the college sustainability program to provide a wide array of ways that students learn about and participate in this important environmental necessity. Composting, recycling and purchasing choices were a beginning and we now have our own on-site garden where we are growing our own herbs and vegetables for student education and dining room use.

COMMUNITY INVOLVEMENT

Our faculty and administration are committed to the communities that we serve and the Culinary Arts Department provides multiple opportunities for student involvement in charitable culinary arts projects to raise funds for those in need of assistance. Providing food for the homeless as well as work with multiple after school programs provides our students with valuable life skill development to complement their culinary education.



GRADUATE SUCCESS



Local restaurants, hotels and resorts contact our department continually to hire our students and graduates. Chefs and restaurateurs inform our faculty that our Culinary Arts graduates are more fully qualified and possess better skills and work habits than graduates from many other schools.

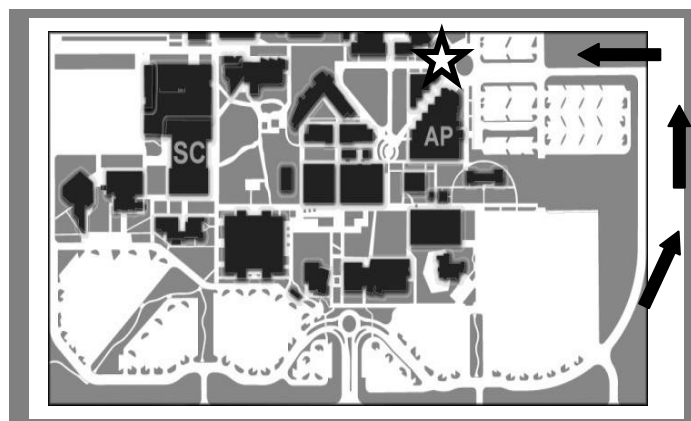
Industry opportunities for our students are found through the full service SCC Career Center that provides résumé development, interview training as well as hosting Job Fairs during the school year.

Our alumni hold positions as chefs, sous-chefs, own their own establishments and advance rapidly in all areas of our industry.

FACILITY TOURS / FURTHER INFORMATION

Prospective students are welcome to schedule an appointment for a tour of our facility. We will be happy to answer any questions that are not covered in this information packet regarding any of our educational programs.

Please call 480-423-6284 or email karen.chalmers@sccmail.maricopa.edu.



CULINARY ARTS BLOCK CERTIFICATE PROGRAM

The Culinary Arts Block Certificate program provides students with hands-on training paired with traditional academic courses resulting in a curriculum of study that is aligned with a multiplicity of industry needs in a variety of occupational areas.

Students are accepted in both fall and spring semesters through an application and acceptance process. Enrollment is limited to 39 students each semester. One of the program strengths is the 13 to 1 student-teacher ratio maintained in the laboratory classes where students rotate through 5-week hands-on classes in Hot Foods, Garde Manger, Bakery and Dining Room Operations and all can be assured that they will receive the individual attention that is vital to their education and success. In addition, academic classes cover facility management and operations, nutrition, food costing, menu planning, sanitation and culinary principles to provide a wide array of management skills.

No other school provides such strong and practical culinary and life skill training as well as offering the latest in industry technology.

The goals of this program are accomplished through the following educational objectives enabling our students to:

- ◆ Demonstrate and understand the principles involved in the preparation of all foods, based on classical French and continually updated contemporary American cuisine.
- ◆ Understand how foods behave utilizing varied preparation methodologies, including smoking, sautéing, broiling, frying, marinating and baking.
- ◆ Demonstrate the ability to prepare appetizers, soups, stocks, entrees, vegetables, pastas, sandwiches, dressings, salads, breads and dessert items to a high industry standard.
- ◆ Identify and utilize a wide variety of food products as well as fabricate and portion fish, meats, game and poultry.
- ◆ Demonstrate the ability to convert recipes and accurately weigh and measure ingredients for recipes and understand cost controls as well as proper menu development and execution.
- ◆ Demonstrate casual and formal table service skills, understand dining room and buffet set up, practice etiquette and personalized customer service relations.
- ◆ Show supervisory skills to utilize human and physical resources in food service operations, dining room and kitchen management.
- ◆ Learn, identify and implement industry sanitation, hygiene and safety standards and become experienced in the use of all commercial kitchen equipment
- ◆ Develop a personal sense of pride, professionalism and time management to promote success in food service operations.

APPLICATION:

Students are admitted into the block program through an application and acceptance process. Applications may be submitted at any time throughout the year but students are advised to apply well in advance of their intended semester of enrollment. The application for the program may be completed on-line at www.scottsdalecc.edu/culinary. All applications must be submitted with ASSET or Compass placement test scores in reading, math and English, OR unofficial college transcripts.

Appointments will be scheduled for prospective students with a member of the Culinary Arts Faculty after fully completed applications are received. A \$475.00 deposit will be required within two weeks after acceptance to guarantee a space in the program.

TUITION / FEES / COSTS:

The current chart for SCC tuition and registration costs by credit hour can be found on the SCC web site www.scottdalecc.edu/admissions/tuition-fees. Culinary Arts lab fees of \$475.00 per semester of the Certificate Program are in addition to tuition fees.

Students enrolled in the program will also incur expenses for books, knives, kitchen equipment and uniforms that will be required approximately two months prior to the start of the first semester of participation.



Tuition (two semesters - 34 credits)	\$2584.00
<i>**See tuition and fee chart for out of state costs.</i>	
Course lab fees	\$950.00
Textbooks / notebooks	\$375.00
Knives / supplies	\$495.00
Uniforms	<u>\$350.00</u>
	<u>\$4754.00</u>

***These costs are based on 2011 tuition and lab fees, are approximations of books, uniform and supply costs and are subject to change.*

FINANCIAL AID:

Financial aid as well as VA benefits and scholarships are available to those who qualify. Contact information for these areas can be found in the SCC General Catalogue or on the SCC web site at www.scottdalecc.edu/admissions/financial-aid-scholarships.

CURRICULUM:

The two-semester Culinary Arts Block Certificate curriculum consists of a total of 34 credit hours in a combination of lecture and laboratory classes. All course schedules are pre-selected within the Certificate Program with approximate times of participation as follows:

<u>First Semester</u>		
Monday	7:40am-3:00pm	Academic classes
Tuesday through Friday	7:30am-2:30pm	Hands-on lab classes
<u>Second Semester</u>		
Tuesday	7:30am-3:00pm	Academic classes
Wednesday through Friday	12:30pm-10:30pm	Hands-on lab classes



ASSOCIATE DEGREE:

Students who wish to pursue a two-year degree may continue with academic classes to complete an Associate of Applied Science Degree in Culinary Arts. This course of study requires a total of 64 credit hours, an additional 30 hours beyond the Certificate Program. Academic credits from other NCA accredited institutions may be transferred to SCC to complete this degree.

ARTICULATION:

Articulation agreements allow transfer of our A.A.S. degree into the N.A.U. Hospitality Program where students may take their junior and senior year courses on the S.C.C. campus while enrolled at N.A.U. Our A.A.S. is also transferable to any of the five Johnson & Wales campuses into their hospitality, culinary arts, restaurant management, and bakery or nutrition bachelor's degree programs and to the ASU bachelor's degree program in Food and Nutrition.

Certification by the American Culinary Federation of A.A.S. program affords our graduates multiple opportunities for professional ACF certification and benefits that are recognized nationwide.

ASSOCIATE OF APPLIED SCIENCE IN CULINARY ARTS

Required Courses	Course Title	Credit Hours
BLOCK 1	(students must enroll concurrently in all block 1 courses)	
Cul 115	Food Service Sanitation/Safety & Steward.	2
Cul 120	Food Costing & Inventory Control	2
Cul 130	Hot Foods I	3
Cul 140	Culinary Principles & Kitchen Mgt. I	3
Cul 150	Garde Manger I	2
Cul 160	Bakery I	3
Cul 170	Dining Room I	2
BLOCK 2	(students must enroll concurrently in all block 2 courses)	
Cul 210	Menu Planning/Facilities Design	2
Cul 220	Food Service Nutrition	2
Cul 230**	Hot Foods II	3
Cul 240**	Culinary Principles & Kitchen Mgt. II	3
Cul 250**	Garde Manger II	2
Cul 260**	Bakery II	2
Cul 270**	Dining Room II	3
Total Credits of Certificate Program		(34)
Cul 235	Advanced Cul. Techniques I - meats	2
Cul 236	Advanced Cul. Techniques II - Seafood	2
Cul 237	Advanced Cul. Techniques III - game	2
Cul 255	Advanced Garde Manger I – salads & sand	2
Cul 256	Advanced Garde Manger II – apps. & hors.	2
Cul 265	Prof. Baking I – base products & sauces	2
Cul 266	Prof. Baking II – breads & rolls	2
Cul 267	Prof. Baking III – Pastries, pies & cakes	2
Cul 268	Prof. Baking IV – Decorative & design	2
Cul 296	Co-operative Education	3
Hrm 110	Intro. to hospitality & tourism	3
Hrm 150	Hospitality & Tourism Information Systems I	3
Hrm 220	Hospitality Managerial Accounting	3
Hrm 275	Restaurant Management	3
Hrm 230	Beverage Management	3
Hrm 280	Hospitality & Tourism Law	3
Fre	Any French course	1-4
Ita	Any Italian course	3-4
Spa	Any Spanish course	1-4
Restricted Electives – Select a Minimum of 6 Credits from list above		(6)
English 101	First Year Composition	3
English 102	First Year Composition	3
Comm.	Any approved general studies course from Oral Communications	3
Reading CRE 101	Critical/Evaluative Reading I - <u>Or</u> “exempt” on placement test	3
Mathematics	Any approved general studies course from Mathematics	3 - 5
Humanities	Any approved general studies course from Humanities/Fine Arts	3
Natural Science	Any approved general studies course from Natural Sciences	4
Social Science	Any approved general studies course from Social/behavioral Sciences	3
Total General Studies Credits		(25-27)
Total AAS Credits		65-67

Pre-requisite or co-requisite required** If exempt, must be replaced with an alternate 3 credit course ++
 Grade C or better required for all courses. Official acceptance to this program is by application and interview only.

1ST SEMESTER BLOCK CERTIFICATE PROGRAM COURSE DESCRIPTIONS

CUL 115 - FOOD SERVICE SANITATION, SAFETY & STEWARDING

2 CREDITS

Focuses on the theory and practice of food service safety and sanitation. Emphasis on understanding and applying the Hazard Analysis Critical Control Points (HACCP) concept. Reviews legal elements of food service sanitation based on requirements and recommendations of Maricopa County Health Department. Focuses on stewarding as an important kitchen support service with emphasis on appropriate practices and principles of receiving food and product rotation.

CUL 120 - FOOD COSTING, PURCHASING & INVENTORY CONTROL

2 CREDITS

Basic skills necessary to understand and utilize cost controls. Focus on measurements, recipe costing, and yield analysis. Application of systems and practices for efficient food purchasing, storage, production, budgeting and inventory.

CUL 140 - CULINARY PRINCIPLES AND KITCHEN MANAGEMENT I

3 CREDITS

The historical background of the culinary profession and food components. Overview of kitchen administration, and responsibilities. Focus Includes food history, terminology, tools and equipment, food preparation, tasting and sensory evaluation, stocks and sauces, herbs and spices, chocolates, vegetables, fruits, pasta, grains and cheeses.

CUL 130 - HOT FOODS I

3 CREDITS

Studies all facets of hot foods, including vegetable preparation, stocks, sauces, soups and line work for an American-style grill. Emphasis on techniques, taste, speed, organization, communication, teamwork and the development of professional knife skills. Reviews ingredients, production and plating techniques unique to grill kitchens.

CUL 150 - GARDE MANGER I

2 CREDITS

Provides a foundation in Garde Manger. Includes equipment, sanitation and safety, production, salads, emulsified and non-emulsified dressings, sandwiches, cold sauces, salad condiments, knife skills, cleaning of salad greens and spice and herb identification. Studies culinary terms and presentation techniques. Teaches cooking techniques such as poaching, sauté and grilling in the context of Garde Manger work.

CUL 160 - BAKERY AND PASTRY PRODUCTION I

3 CREDITS

Theory and practice of operating a bakery or pastry shop in a hotel or restaurant kitchen. Provides experience in planning, ordering, scheduling and producing fine French and American pastries and baked goods. Emphasis on rapid, high-quality hand production of doughs, creams, fillings, cookies and breads.

CUL 170 - DINING ROOM OPERATIONS I

2 CREDITS

Focuses on theory and practice of operating a casual dining room, includes set-up and clean up, food and beverage service, proper etiquette and writing and presenting guest checks. Emphasis on customer accommodations.

2ND SEMESTER BLOCK CERTIFICATE PROGRAM COURSE DESCRIPTIONS

CUL 210 - MENU PLANNING AND FACILITIES DESIGN

2 CREDITS

Principals and techniques of menu planning and restaurant design for food service operations. Includes applications for health care institutions, commercial kitchens and industrial facilities. Studies building codes and examines the relationships among equipment, staff and customers in the design of a facility.

CUL 220 - FOOD SERVICE NUTRITION

2 CREDITS

Study of basic nutrition concepts with an emphasis on the nutritional concerns of restaurants and other types of food service operations. Focuses on nutrients in foods, the relationships to other nutrients and the planning of well-balanced menus throughout the life cycle.

CUL 240 - CULINARY PRINCIPLES & KITCHEN MANAGEMENT II

3 CREDITS

Advanced culinary and management practices instruction. Emphasis on principles and terminology used in contemporary kitchens. Identification and use of fish, shellfish, and game. Study of diversity of international cuisines and menu development. Understanding of wine, beer and spirits. Special emphasis on management functions and practices for kitchen supervisors and chefs, staff hiring, training and evaluation, point of sale system components, cost accounting procedures, legal regulations and maintenance of records to understand and control profit and loss.

CUL 230 - HOT FOODS II

3 CREDITS

Hot food preparation and service in a contemporary American kitchen. Focuses on modern adaptation of classical preparation skills. Emphasis on local foods, organization, teamwork, developing plating skills.

CUL 250 - GARDE MANGER II

2 CREDITS

Refinement of skills required in a Garde Manger Department. Preparation of salads, salad dressings, cold buffet, charcuterie, and display pieces. Emphasis placed on eye appeal, texture, color contrast, artistic touch, taste and the processing, production and storage of ingredients. Includes sanitation and hygiene standards.

CUL 260 - BAKERY AND PASTRY PRODUCTION II

2 CREDITS

Focus on theory and practice of operating a bakery or pastry shop in a hotel or restaurant kitchen. Provides experience in planning, ordering, scheduling and producing fine French and American pastries and baked goods. Emphasis placed on rapid, high-quality hand production and assembly of breads, desserts, and garnishes.

CUL 270 - DINING ROOM OPERATIONS II

3 CREDITS

Theory and practice of operating a formal dining room, including set-up and clean-up, food and beverage service, proper etiquette, and tableside food preparation. Emphasis on buffet and banquet set-up, and managerial duties.

ADVANCED PROFESSIONAL CULINARY ARTS PROGRAM



These total immersion courses in Advanced Professional Culinary Arts are designed for individuals who have completed a basic culinary arts certificate program or for those with comparable industry experience who wish to take their careers to the next level. Each class is 32 hours of intensive hands-on training designed to maximize skill attainment in the specific area of study. Classes are limited to 15 students and are offered in either eight-week sessions on Mondays during the fall and spring semesters or in one-week sessions in the summer months.

CURRICULUM:

Cul 235 Advanced Culinary Techniques I - Meats

Fee - \$175.00

This course covers the varied uses and preparation of beef, pork, veal and lamb products. Emphasis is placed on butchering, making stocks, soups and sauces, cooking methodologies, cost effective applications, plating and selection of appropriate accompaniments and garnishes.

Cul 236 Advanced Culinary Techniques II – Seafood

Fee - \$175.00

The emphasis in this class is on butchering, creating stocks, soups and sauces for various types of fish and shellfish. Students will learn cooking methodologies, cost effective applications, plating and selection of appropriate accompaniments and garnishes. Creation of stocks, soups and sauces will also be covered

Cul 237 Advanced Culinary Techniques III - Game and Poultry

Fee - \$175.00

Students in this class will learn practical, cooking methodologies and uses for chicken, turkey, duck, venison and varied game birds. Stocks, soups, sauces and butchering of all products for cost effective applications as well as plating and garnishing are learning components of the course.

Cul 245 Professional Kitchen Management Techniques

Theory and practice of the key elements of kitchen leadership. Emphasis on identifying leadership and communication skills, understanding employment laws, establishing performance criteria, developing accountability, motivating and training practices, controlling labor and food costs, maintaining guest satisfaction and bottom line profits.

Cul 255 Advanced Garde Manger I - Salads & Sandwiches

Fee - \$115.00

In this course, the student will learn to create both simple and complex salads and sandwiches. Emphasis will be on creative use of multiple ingredients for hot and cold products, production of dressings, emulsified oils and vinegars, appropriate use of condiments, cost effective applications, plating and use of accompaniments and garnishes.

Cul 256 Advanced Garde Manger II - Appetizers & Hors d'Oeuvres

Fee - \$125.00

This class will enable students to learn key elements in the selection and cost effective preparation of ingredients, flavor combinations and presentation techniques for canapés, appetizers and hors d'oeuvres. Presentation and display work for buffets will be practiced along with decorative centerpieces and chaud-froid work.

Cul 265 Professional Baking Techniques I - Base Products & Sauces

Fee - \$125.00

The practice and theory of base product and sauce preparation are covered. In this class the emphasis is placed on creating finished products using basic components, creating sauces, and study of cooking methodologies, cost effective applications and advanced plating techniques.

Cul 266 Professional Baking Techniques II - Breads & Rolls

Fee - \$125.00

Emphasis in this course is on hands-on production of scratch recipes, understanding formulas, ratios and ingredient interaction for producing high quality breads and rolls, cooking methodologies, cost effective applications. The focus will be on production of yeast-leavened breads, quick breads, laminated dough, unleavened dough and artisan style breads.

Cul 267 Professional Baking Techniques III - Pastries, Pies & Cakes

Fee - \$150.00

The preparation of complex pastries, pies, tortes and cakes will be covered in this class. Production of fillings and icings as well as decorative garnishes will be covered. Emphasis will be on cooking methodologies, high quality, cost-effective applications, and visually dramatic plating and garnishing techniques.

Cul 268 Professional Baking Techniques IV - Decorative and Design Work

Fee - \$175.00

All aspects of product identification and uses for chocolate, sugar and marzipan in the creation of showpieces will be covered in this class. A wide variety of applications for sugar and chocolate will be addressed including blown, pulled and spun sugar, tempered chocolates, candies and cutouts.



CERTIFICATE AND ASSOCIATE DEGREES:

Students that wish to pursue a two-year degree may continue with academic classes to complete an A.A.S. Degree in Advanced Professional Culinary Arts. This course of study requires a total of 60 credit hours, an additional 40 credit hours beyond the Certificate. Academic credits from other accredited institutions may be transferred to S.C.C. to complete this degree.

TUITION / FEES / COSTS:

The tuition for each of these courses is at the standard Maricopa Community College rate found on the SCC web page at www.scottsdalecc.edu/admissions/tuition-fees. Lab fees cover the cost of food products required for each class and are listed by course. All advanced classes require students to have a standard kitchen uniform consisting of chef's coat, black, check or white chef's pants, kitchen apron and standard knives and tools.

REGISTRATION:

Registration is available in person through the Admissions Office, by phone at 480-423-6000 or online at www.scottsdalecc.edu/admissions.

ASSOCIATE OF APPLIED SCIENCE IN ADVANCED PROFESSIONAL CULINARY ARTS SCOTTSDALE COMMUNITY COLLEGE			
Required Courses	Course Title	Credit Hours	
Cul 235	Advanced Culinary Techniques I - Meats	2	
Cul 236	Advanced Culinary Techniques II - Seafood	2	
Cul 237	Advanced Culinary Techniques III – Game & Poultry	2	
Cul 245	Professional Kitchen Management	2	
Cul 255	AdvancedGarde Manger I – Salads & Sands	2	
Cul 256	Advanced Garde Manger II – Appetizers & hors d’oeuvres	2	
Cul 265	Prof. Baking Techniques I – Base products & sauces	2	
Cul 266	Prof. Baking Techniques II – Breads & rolls	2	
Cul 267	Prof. Baking Techniques III – Pastries, pies & cakes	2	
Cul 268	Prof. Baking Techniques IV – Decorative & design work	2	
Total Credits of Certificate Program		20	
Cul 140***	Culinary Principles & Kitchen Mgt. I	3	
Cul 190	Catering Operations I	3	
Cul 210***	Menu Planning & Facility Design	2	
Cul 220***	Food Service Nutrition	2	
Cul 240***	Culinary Principles & Kitchen Mgt. II	3	
Cul 296	Co-operative Education	1-6	
Hrm 110	Intro. to Hospitality & tourism mgt.	3	
Hrm 145	Events Management	3	
Hrm 150	Hospitality & Tourism Information Systems I	3	
Hrm 220	Hospitality Managerial Accounting	3	
Hrm 230	Beverage Management	3	
Hrm 275	Restaurant Management	3	
Hrm 280	Hospitality and Tourism Law	3	
Fre	Any French course	1-4	
Ita	Any Italian course	3-4	
Spa	Any Spanish course	1-4	
Restricted Electives – Select a Minimum of 15 Credits from list above		(15)	
English	Eng. 101	First Year Composition	3
	Eng 102*	First Year Composition	3
Communications	Com 100	Any approved general studies course in Oral Communications	3
Reading	Cre 101+	Critical/Evaluative Reading I Or “exempt” on placement test	3
Mathematics		Any approved General Studies from Humanities/Fine Arts	3
Humanities		Any approved General Studies from Humanities/Fine Arts	3
Natural Science		Any approved General Studies from Natural Sciences	4
Social Science		Any approved General Studies from Humanities/Fine Arts	3
Total General Studies Credits		(25)	
Total AAS Credits		60	

Pre-requisite or co-requisite required** If exempt, must be replaced with an alternate 3 credit course ++

Grade C or better required for all courses in the AAS in Professional Culinary Arts.

***Enrollment only with permission of Culinary Arts Program Director

ONLINE PROGRAM – CULINARY FUNDAMENTALS

The SCC Culinary Arts Department is the first in the nation to provide a unique “online” component to our programs of study. These four courses are designed for those individuals who have a desire to learn the fundamentals of culinary arts through practical application in their home kitchens.

CURRICULUM:

CUL 101 – CULINARY FUNDAMENTALS – Culinary Basics

4 CREDITS

Theory and practice of basic elements of culinary arts fundamentals. Emphasis on safety, sanitation and uniform requirements, culinary terminology, basic nutritional guidelines, equipment needs and usage, standard measurements, knife selection and care, basic knife cuts, and fruit and vegetable identification and preparation.

CUL 102 – CULINARY FUNDAMENTALS – Hot Foods

4 CREDITS

Cooking techniques and preparation of varied meat, fish and poultry items. Theory and practice of production of stocks, sauces, and soups. Study of butchering, yields, purchasing and grade classification.

CUL 103 – CULINARY FUNDAMENTALS – Breakfast & Garde Manger

4 CREDITS

Cooking techniques and preparation of breakfast items, salads, sandwiches, and dressings. Theory and practice of production of egg, pasta, cheeses, and fruit dishes, canapés and hors d’oeuvre creations. Study of lettuces, fruits, grains, cheeses and dressings as components of salads and sandwiches.

CUL 104 – CULINARY FUNDAMENTALS – Bakery & Pastry

4 CREDITS

Provides a study of cooking techniques and preparation methods for cakes, pies, cookies and simple desserts as well as production of doughs and breads. Includes preparation of various bakery sauces and toppings, use of chocolate and appropriate presentation methods for various types of desserts.

TUITION / FEES / COSTS:

The tuition for these courses is at the standard Maricopa Community College rate shown on the website at www.scottsdalecc.edu/admissions/tuition-fees. The student will also incur the cost of knives and standard kitchen equipment necessary to complete assigned tasks. The “text” for each of these courses is an online access code costing approximately \$90.00. Costs for food products will also be incurred for each class and vary by course.

COMPUTER REQUIREMENTS:

- ◆ PC with Windows 2000 or higher, 64MB ram, 40GB hard drive
- ◆ Video player, sound card, plug ins

COMPUTER SKILLS:

- ◆ Ability to send and receive emails with attachments
- ◆ Ability to take digital photos and download to computer files
- ◆ Ability to utilize the Internet



REGISTRATION:

Registration is available in person through the Admissions Office, by phone at 480-423-6000 or online at www.scottsdalecc.edu/admissions. Students are required to have a working email address and to contact their instructor at least two weeks prior to the start of classes.

CERTIFICATE AND ASSOCIATE DEGREES:

Both a Certificate of Completion and AAS in Culinary Fundamentals are available.

ACCEPTANCE AND REGISTRATION INFORMATION FOR ALL PROGRAMS

CULINARY ARTS BLOCK CERTIFICATE PROGRAM

The application for this program is found at www.scottsdalecc.edu/culinary. Applications are accepted at any time throughout the year for acceptance into the Culinary Arts Block Program for the fall or spring semester. It is advised that you apply well in advance of the term in which you wish to attend. Prospective students need to also complete the Student Information Form located at www.scottsdalecc.edu.

The completed program application must be accompanied by either: ASSET or COMPASS placement test scores for English, Reading and Math* or unofficial college transcripts**

(***Testing center information may be found in the SCC General Catalog or on-line through the SCC website.

Scores must show that the student qualifies for placement into English 101, math 102 and reading 101 for program acceptance.)

After your completed application and transcripts or placement test scores are received, you will be contacted for an appointment to discuss enrollment and tour of the facility.

ADVANCED PROFESSIONAL CULINARY ARTS CLASSES

Prerequisites for these classes include completion of culinary arts block program of courses from any industry recognized school or industry equivalent skill attainment. Registration is available in person through the Admissions Office, by phone at 480-423-6000 or online at www.scottsdale.edu/admissions. You will need the course and section number for the classes in which you wish to enroll. Course descriptions may be obtained online at www.scottsdale.edu/culinary. If you need assistance in course enrollment or have questions, please contact our office at 480-423-6084 or send an email to karen.chalmers@sccmail.maricopa.edu.

ONLINE CULINARY FUNDAMENTALS CLASSES

Registration is available in person through the Admissions Office, by phone at 480-423-6000 or online at www.scottsdalecc.edu/admissions. Students will need to contact the instructor for these courses a minimum of two weeks prior to the class start date. A valid email address is also required. Course content is available at www.scottsdalecc.edu/culinary or by contacting the Culinary Arts office at 480-423-6084 or emailing Karen.chalmers@sccmail.maricopa.edu.

THE FACULTY

Culinary Arts students at Scottsdale Community College are taught by experienced, innovative chefs and instructors and are assisted by committed and friendly staff. All instructors are experts in their fields and are committed to providing the best in culinary arts education. Brief summaries of their industry careers and expertise follow:

MRS. KAREN CHALMERS



Mrs. Chalmers serves as the Program Director for Culinary Arts as well as Front of the House instructor for The Desert Oasis Dining Room. Her experience and expertise ranges from operations and management in food and beverage to sales and marketing for catering operations at restaurants and resorts throughout the Valley over the past 25 years. Mrs. Chalmers has a BA in Secondary Education from the University of Arizona, an M. Ed from Arizona State University and is a member of the Arizona Culinary Hall of Fame.

CHEF THOMAS GREENWALT



Chef Greenwalt brings extensive talent and expertise to our bakery/pastry department having worked as a pastry chef at many of the finer resorts and restaurants in the Valley and across the country. His unique creative abilities in this culinary area have also earned him multiple awards of distinction in competitive skills participation for professionals in the baking and pastry industry. Chef Greenwalt is a graduate of the Culinary Institute of America and is an ACF Certified Culinary Educator and Executive Pastry Chef.

CHEF DOMINIC O'NEILL



A native of England, Chef O'Neill brings international experience to the program. His background includes executive chef positions at numerous 5 star resorts both abroad and in the United States, enabling him to expose our students to a wide variety of cuisines. Chef O'Neill has been an instructor at SCC for the past twenty years and is responsible for the design and development of our state-of-the-art teaching kitchens and classroom. He is also the innovator of "The Sous Chef" an interactive, innovative, educational software application that is utilized in our on-line and certificate programs. He holds the distinction of being an Arizona Hall of Fame Chef.

CHEF JAMES HOLMAN



With more than 30 years in a wide array of industry positions and teaching experiences. Chef Holman retired from operating the culinary arts department at Metro Tech High School and has joined our team as our 2nd semester Hot Foods Chef-instructor as well as an instructor in our professional program.

ADJUNCT FACULTY AND STAFF**CHEF SHAWN BOWERS**

Chef Bowers teaches in our online and professional programs as well as our 2nd semester Menu Planning class. He has served as executive chef for multiple resorts and country clubs after completing his culinary training in our SCC program 14 years ago. He currently divides his time between teaching in our program and providing his services as a private chef in Montana.

CHEF JACK CHIN

Chef Chin owns and operates a Ready-Set-Cook Company for parties and cooking lessons. He holds an AAS and Certificate in Culinary Arts and continues his family tradition of expansion of the love of food while teaching our students the many concepts of Asian flair that add to our 2nd semester Garde Manger classes.

MRS. JOHANNA DONNENFIELD

Mrs. Donnenfield teaches nutrition classes in both our program and the SCC Nursing program. She holds a bachelor's degree in Pharmacy, a master's degree in Nutrition, is a registered dietician and a member of the American and Central Arizona Dietetic Associations. She is also a long-term-care clinical dietitian and a private practitioner.

MS. XANTHE SKJELFJORD

Ms. Skjelfjord serves as our program Administrative Assistant. Her background in both food and nutrition combined with science make her the ideal "go to" person for both students and instructors alike for any and all assistance required. She holds an MA in Nutrition and has worked at SCC in the Honors program and Center for Urban and Native Wild Life.

MRS. CORAL HENDON

Coral Hendon comes to SCC with extensive experience in the hospitality industry. She is a graduate of Arizona State University with a Bachelor of Science degree. Mrs. Hendon has served in supervisory and training positions in restaurants, resorts and catering. She currently teaches our Food Costing, Purchasing and Inventory Control course as well as our online basics course.

CHEF TROY MORRIS

Chef Morris is a graduate of the Baltimore School of Culinary Arts in both hot foods and baking. His employment has included hotels, resorts and 5 star venues. He brings his expertise of new and unique dessert expertise to our students and program.

CHEF MONICA O'BRIEN

An alumnus of our program, Chef O'Brien has brought her industry expertise to our students as our beginning Garde Manger instructor. Since graduating from our program, she has successfully owned and operated a private catering and personal chef business here in the Valley and has taught for us for the past ten years.

CHEF WILLIAM RHAME

Chef Rhame teaches our 1st semester Culinary Principles course and in the online program. He is a graduate of the Culinary Institute of America and also holds a B.S. in Business. His expertise in food production comes from corporate chef positions, casino operations and restaurants and hotels. He currently is an Executive Chef for A.J.'s Fine Foods here in the Valley.

CHEF PETER LEITNER

Chef Leitner brings his Austrian background in culinary arts to our program. He has held numerous chef positions in both Europe and the United States and has been teaching in culinary arts fields for the past 20 years. He instructs our Culinary Principles II class as well as several courses in the Hotel Management Program.

MR. GREG WOOD

Mr. Wood is our instructor for Front of the House in the Artichoke Grill. His dining room experience comes from several five star resorts in Phoenix as well as multiple locations in other areas of the country. His desire for kitchen experience to complement his skills in the front brought him to SCC, where he completed our Associates Degree program prior to adding his instructional expertise to our team.