Taste of Success with CULINARY ARTS
Welcome to Scottsdale Community College!

Hello,
Scottsdale Community College offers such a huge variety of academic and student experiences that support workforce development, university transfer, and much more.

One of my favorites over the years has been the Artichoke Grill, the campus restaurant operated entirely by students in SCC’s premier Culinary Arts program. I so enjoy hosting lunch meetings there with colleagues from local business, nonprofits and governmental institutions so they can enjoy the high-end culinary delights while gaining exposure to our beautiful campus. I’m excited to see the Artichoke Grill featured in this issue.

But the story doesn’t stop there. At the time of writing this piece, the restaurant industry across the Phoenix area is experiencing a devastating staff shortage, including trained cooks, as consumers are resuming eating out more. The industry can’t recruit and hire qualified workers fast enough. That’s why the Artichoke Grill represents what a community college educational experience is all about – providing real-world hands-on vocational training that a student can immediately apply.

Graduates from SCC’s Culinary Arts program are prepared for plentiful employment options. Many start as a cook and then go on to become head chef, open their own restaurant and even a chain of restaurants.

I encourage everyone to stop by and experience the Artichoke Grill. You’re not just having a delicious meal at a good price, you are fostering our students’ career and technical training goals while helping support the local economy.

Go Chokes!
Chris Haines
To the Reader,

Welcome to the Third Volume of The Artichoke, a wonderful magazine highlighting and celebrating the success of Scottsdale Community College and its award-winning programs.

I began my journey with the Visual Communications Program two years ago when I was encouraged by a co-worker to go back and finish school after dropping out in my early twenties. I will always remember walking into SCC’s admissions office with the question of “why SCC over ASU?”. I soon walked out of that office with full confidence after talking to the advisor and listening to how much they praised Peggy Deal and the program that she built. As I reflect upon my final semester, I am thankful for every single instructor who continuously challenged us to put our best designs forward and set us up for success in the real world. Being assigned the role as Editor-in-Chief for The Artichoke is a huge honor and has allowed my leadership and communication skills to flourish in new ways. I believe I have all the knowledge and personal skills necessary to achieve my goals within the workforce that I once thought were only dreams.

I would like to thank my incredibly talented classmate and friend Nicole Kalucki for her hard work and dedication to The Artichoke through the semester. A special thank you to our instructor Peggy Deal; it is rare to find an instructor at any college level who is as passionate and engaging with their students as she is. We have learned so much from her this semester and are truly thankful to have an instructor who deeply cares for the education and success of her students.

Gary Lidman
Editor-in-Chief
For more than half of her reign at Scottsdale, Chris has been dealing with a global pandemic and the myriad of responsibilities and pitfalls that entails. Always focused on serving the students, Chris counts the grace and dedication with which the 160+ faculty and staff transitioned to remote learning without a break in stride as her proudest moment at SCC.

While her time as an Artichoke has been far too brief, in 3 short years Chris is leaving an indelible mark. Instrumental in workforce development, President Haines has forged strong partnerships with businesses and our community. The implementation of micro certifications, expanded modalities in teaching, streamlined online offerings and the ability to “meet the student where they are” has opened doors to a multitude of new learners. As a first-generation college graduate, Chris is ever aware of how life-changing education can be. “What you say is powerful,” exclaimed Haines, “words have power.”

Always humble and honored to have our school reside on the Salt River Pima-Maricopa Indian Community land, she speaks often about the quality of all the people that surround her. When asked what her most memorable moment has been, her quick response was in reference to her first SCC commencement in 2018. While rewarding to celebrate each student’s successful completion even with our abridged formats throughout COVID, the opportunity to see their faces as they walked across the stage and actually shake their hands was a “true honor and privilege”.

Accessibility to the President and her office speaks volumes about her welcoming attitude and transparent nature. Quoting Ellen DeGeneres, Chris says it is critical to “Find out who you are and be that person.” Well, that person is a mentor, a mover, and a shaker. She is a public servant and a wily administrator. She is a kind person and a caring soul. She is a true leader that leads by example, and her energy, quick wit and passion for ensuring student success will be missed.

Go Chokes!
—CHRIS HAINES
For two years strong, hospitality giant Hyatt has been partnering with the Culinary Arts program at Scottsdale Community College. Nicole Mendez, Area Talent Acquisition Manager for Hyatt, supports six hotels in the valley. Passionate about the Hyatt philosophy of fostering a family-oriented culture and community, Nicole works with students on their interviewing skills as they prepare for their careers. Her experience and insight gives each student opportunity and an inside look at their industry. So, what does Hyatt get? “Connecting with the students and SCC keeps us in the know,” explained Mendez. “It helps us stay in real time and adapt as needed.” Providing a workplace where coworkers become friends, Hyatt is looking for employees that Want to work and have a positive attitude.

The service industry was heavily impacted by COVID. The candidate pool is low, according to Mendez, so it is more important than ever to make sure students know how to prepare for their careers. Meeting virtually through the pandemic, Hyatt shared valuable insights with students, as well as personalized support with their resume creation. Knowing just what companies are looking for helps students add value and strength to how they present themselves. Helping them grow in confidence may be just the kind of opportunity and edge they need to get their foot in the door.

As things are opening back up, Mendez says her company is anxious to look ahead by providing tours, guest lectures, internships and that valuable connection to the industry. Partnering with SCC is a win-win scenario, according to Mendez. Connecting industry and students embraces diversity and provides distinctive experiences for everyone. Hyatt’s core belief of “We care for people so they can be their best,” is perfectly aligned with the community culture of SCC and our priority of student success.
The Culinary Arts Program at Scottsdale Community College was introduced in response to the increasing demand for professionally trained culinarians to help support our local restaurants and resorts. Since that time—over 30 years ago—the Culinary Arts program at Scottsdale Community College has been able to graduate students who are not only job ready, but are also able to set new standards of excellence in food quality and service in our industry. Our Culinary Arts programs are geared to provide quality training and education to our diverse student population for both personal and professional growth. We believe in a hands-on educational approach to our instruction which is housed in our state-of-the-art 10,000 square foot facility that contains all of the essential equipment and more that you would find in a commercial kitchen operation. All of our courses, certificates, and degrees offer unprecedented opportunities in an industry that accounts for more than 9 million jobs annually in the United States, and our graduating students are poised to enter the workforce ready to showcase their baking, savory, and customer service skills. Scottsdale Community College offers two distinct programs which provide classes and instruction that are designed to meet the specific desires, needs, and goals of our students.

“...add a student’s passion for learning about food and service paired with the professional knowledge and industry expertise of our instructors, and our students will find a foundation to achieve their desires in whatever opportunity that presents itself in the Culinary field.”

Mark Dow
The Culinary Arts Block Program is our flagship, full-time hands-on instructional program which features all the fundamental essentials of restaurant operations. Our students begin learning product identification, kitchen equipment, safety and sanitation, and both baking and savory food production which is served in our student operated restaurant, The Artichoke Grill. Our students’ culinary education is outcome-driven and matches the needs of an operational restaurant: attending to guest needs while providing excellence in service and presentation in a practical format. Our students have the opportunity to cover every role within a restaurant- We feel that through this educational process, our students will have the best understanding of the inner workings of the hospitality industry.

The Commercial Baking Program is our second signature hands-on instructional program offered at Scottsdale Community College. As the name implies, this program is geared towards students whose passions are more focused on the baking side of our industry. While the Block program is a full-time (4 days/week) experience, the Commercial Baking program is more transient; and takes place two nights per week. Students are able to take a series of 7 different baking disciplines at their own pace in our commercial instructional facilities, receiving their education from our industry leading Chef instructors. Our graduating students will have all the essential mixing foundations, understanding of leavening agents, retail operations, and the safety and sanitation techniques needed to start their own operations or join a commercial bakery within a resort hotel.
As instructors, we are continually striving to provide the most relevant content for students, such as reviewing industry trends, dietary needs, allergen concerns, and taking an active role in our community serving its members. Our students actively participate with our instructors in local fundraising activities like C-CAP’s Harvest Moon Event, Taco Festival, Sweets Festival, and ProStart. This is another learning opportunity for our students to help prepare them for off-premise events/catering, for working within our community, and for honing their interpersonal skills. At Scottsdale Community College Culinary Arts, we feel that we have found a winning recipe for success: “add a student’s passion for learning about food and service paired with the professional knowledge and industry expertise of our instructors, and our students will find a foundation to achieve their desires in whatever opportunity that presents itself in the Culinary field.”
The Artichoke Grill

Culinary Arts Steps Up to the Plate!

Reap the benefits from the curriculum being taught in our culinary program. From Tuesday through Friday at the Artichoke Grill on the east side of campus, tantalizing options for lunch abound. Incorporating items grown in their own garden, the weekly rotating menus offer varieties to please everyone.

Dine In

The Artichoke Grill has an a la carte rotating menu with soup, sandwiches, salads, and desserts, plus a weekly special. These options can also be combined into a 3-course meal. Prepared and served by students, this real-time experience is amazing for all. Private/Group parties can be booked in The Artichoke Grill or our Desert Oasis banquet room.

Open from 11:45am–1:00pm, reservations are needed. To reserve a table by phone, please call: 480–423–6084 or use our 24/7 Online Reservation System at artichokegrill.com.

Grab n’ Go

Grab n’ Go offers quick purchase items such as salads, sandwiches, wraps, noodle bowls, baked goods, and beverages—including cold brew coffee—at a very affordable price.
Roasted Chicken Stock

1 cooked chicken frame, bones
1 onion, roughly chopped
1 carrot, roughly chopped
1 rib of celery, roughly chopped
2 garlic cloves, smashed
1 TBS peppercorns
1 tsp dried thyme
1 bay leaf
6 parsley stems
10 cups water

1. Place all the ingredients in a stock pot and cover with water.
2. Bring to a boil, then reduce to a low simmer.
3. Skim any of the foam that comes to the surface and discard.
4. Replenish any lost liquid.
5. Cook at a low simmer for 4 hours.
6. Strain the stock through a fine mesh strainer and cool completely before storing.
7. Cover and store in the refrigerator or freeze for up to 5 months.

Chicken Tortilla Soup

2 Roma tomatoes
1/4 of a yellow onion
1 garlic clove
1/4 bunch of cilantro
1/4 cup water
1 TBS tomato paste
1 lime, juiced
1 1/2 tsp ground cumin
1 1/2 tsp dried oregano
1 1/2 tsp mild chili powder
1/2 tsp ground coriander
3 corn tortillas, toasted
6 cups chicken stock
1 cup chicken breast, cooked & diced
salt and pepper to taste
fried tortilla strips
pico de gallo
avocado, diced
jack cheese, shredded

1. Place the tomato, onion, garlic, cilantro, water and tomato paste in the blender and puree until smooth.
2. Heat a pot over medium heat and then add the spices and toast until fragrant for 1–2 minutes.
3. Add the tomato and onion puree to the toasted spices and continue to cook over medium heat for an additional 3–4 minutes.
4. Add the lime juice and the toasted corn tortillas along with the stock and bring to a boil, reduce to a simmer, and cook for an additional 45 minutes over low heat.
5. Strain the soup through a mesh strainer into another soup pot. Add the cooked diced chicken and simmer for another 5 minutes. Adjust the seasonings with salt and pepper.
6. Serve into individual bowls and garnish as desired with tortilla strips, pico de gallo, cheese, and avocado.
Artie’s FIT Market: SCC’S FOOD PANTRY

Artie’s FIT Market provides a reliable food source to Scottsdale Community College (SCC) students who are experiencing food insecurity. During normal (non-COVID) times, students visit the market and select items of their choice from various food groups. Eligible students are also invited to participate in nutritional education, as well as counseling services. The goal of Artie’s FIT Market is to eliminate food insecurity and help students learn about proper nutrition and healthy dietary habits. Due to the temporary closure of campus, the food pantry hasn’t been available for in-person services; However, thanks to a generous donation from Kroger, SCC has been able to continue meeting the needs of students by providing $50 eGift cards to Fry’s Food.

This semester, the College increased the number of students served to over 80 FIT Market members. The first FIT Market drive-through was held and distributed more than 1,200 pounds of food.

Because the campus remains closed, SCC is finalizing two virtual food delivery methods to assist FIT Market students during the Spring semester. This service will help maintain the nutritional support provided by Artie’s FIT Market.

Providing food support to our hungry students positively affects their physical, mental, and emotional health. Here is a note of thanks from a FIT Market student member: “I wanted to say thank you so much for the food help! . . . You made a huge difference in my life, and the food is so much appreciated.”

SCC is currently accepting applications for new FIT Market student members. Students who wish to participate can use the virtual application process.

Thanks to Kroger, SCC still has 15 eGift cards available for distribution. If the cards aren’t used before the end of Fall semester, they will be forfeited. If you are a student experiencing food insecurity, or if you know of a student who might need assistance, please contact SCC.

If you know of an SCC student who is experiencing food insecurity issues, is in need of housing resources, or is struggling with other basic needs, please have them contact SCC’s Counseling Services at 480–423–6524. Appointments can be made by emailing counseling@scottsdalecc.edu. For more information and to locate additional resources, visit Counseling Services.

To make a financial donation to Artie’s FIT Market, visit the Artie’s Place donation page. SCC deeply appreciates the support provided by the community.

Artie’s FIT Market serves Scottsdale Community College students enrolled in at least 1 credit hour course. To find additional Maricopa Community College Food Resources, for questions, or to speak with Artie’s FIT Market Hunger Team, email artiesfitmarket@scottsdalecc.edu.
What made SCC the right fit for you?
I’d heard it was the best design program in the state, even over ASU.

What value has SCC brought to your personal life and/or career?
I think first and foremost there are friends and mentors I made at SCC that I am still connected with to this day. It obviously had a personal impact but was also great professionally, from bouncing off ideas of job opportunities, career challenges, and feedback on my work over the course of the years. It’s also been amazing to see where people have gone with their careers over the last 10–15 years, even just through LinkedIn,

and knowing I can always connect with them if I am ever in need.

How has SCC helped influence your success?
Being a part of the fairly early days of the program at SCC and then seeing where the industry went, it became a passion of mine to help students both from a mentoring program as well as showing design as a career and it’s potential impact. While I was in Kansas City, I guest-taught high school and college classes, participated in mentorship programs, mentored portfolio reviews, judged portfolios, and founded a non-profit geared towards inspiring, connecting, and educating design professionals with a tangential focus on students.

Have you visited SCC since you graduated?
No, I moved from AZ in 2011 and currently live in Sydney, Australia.

What would you say to convince someone to come to SCC?
Particularly for the design program - it’s by far one of the best programs you can be a part of over any university or online school. Whatever you’re interested in, it will give you the foundation you need for any design direction you want to go.
What are you doing now?
I am currently Dance Director and Varsity Pom coach at Fountain Hills High School and Middle School. I started the program in August of 2017 and teach dance as an elective class for 6th–12th grade students.

Gianna Wilson  
Graduated 2013  |  Dance

What made SCC the right fit for you?
I grew up dancing in Fountain Hills, Arizona, and I knew that after I graduated from high school, I wanted a career in dance—specifically, a high school dance teacher. Scottsdale Community College is known for its renowned Dance Department, and I knew after my first summer dance class, it was the perfect fit for me! The teachers are incredibly knowledgeable, professional and passionate about what they do!

Tell us about your time at SCC.
My time at SCC was incredible. I was part of the modern performing company “Moving Company” and the jazz performing company “SAJE” (Scottsdale Arizona Jazz Ensemble) for two years and then part of the pre-professional performing company “Instinct Dance Corps” for two years. I lived and breathed dance; the dance studio was my second home and I was with my dance family every day of the week. I trained intensely in ballet, modern, and jazz with the best professors I have ever had! They helped me grow and mature so much as a dancer and a person.

Tell us about your favorite memory of SCC.
My favorite memory at SCC is attending the “American College Dance Association” festivals every year. We were able to take classes from renowned professors and choreographers all over the U.S. We were given the opportunity to build connections for a career in dance. Along with working with incredible teachers, it was also an amazing bonding experience to meet new people from other schools—by far my favorite memories from SCC!

What value has SCC brought to your personal life and or career?
I believe without SCC, I would not have the successful career in dance that I have today. I am currently Dance Director at Fountain Hills Middle School and High School and Head Pom Coach. I started the program in 2017 and it has been flourishing since! SCC taught me how to run a professional program; I am trained to teach proper dance technique, unique choreography, kinesiology, music editing, videography, costume design, concert performances, and so much more! Today, I am married with a seven-month-old son at home, and have a Dance Program that consists of over 100 students that are developing their love for dance!

Have you visited SCC since you graduated?
My latest visit to SCC was taking summer dance classes a few years ago. It felt incredible to be back in the dance studio where my college dance experience began! I felt at home. My younger sister attended SCC Dance as well, participating in Instinct Dance Corps, and was fortunate to enjoy the wonderful program. It was bittersweet attending her shows—I wished I were back on that stage!

What would you say to convince someone to come to SCC?
Attending SCC right after high school is by far the smartest choice you can make. The class sizes are small, the campus is easily accessible, it is very affordable, and the teachers actually know who you are and care about you. SCC also offers a wide variety of degrees to choose from and different classes to take if you are not quite sure what you want to do for a career. I recommend SCC to all of my high school students— it is the best decision I ever made!
What are you doing now and for whom?
My career in the equine industry has just begun. By obtaining my degree, I am able to build on my knowledge and rise up through the equine industry. The Equine Science Program has given me a great knowledge base to build on as my career progresses. I can see that the opportunities of my career have been expanded exponentially by attending SCC and getting my degree.

Madison Florence
Graduated 2020  |  Associate of Science - Equine Science

What made SCC the right fit for you?
Over the years I have attended a couple different colleges, and the Equine Science Program at SCC was by far the best fit for me! The professors made my experience what it was. At SCC, professors care so much about each individual’s success, learning, and well-being. I loved the small class sizes and the passion the professors shared through their teaching.

Tell us about your favorite memory of SCC.
My favorite memory while in the program at SCC is becoming a teaching assistant for the Equine Program. While taking classes and working on my degree, I was given the opportunity to work as a teaching assistant alongside Jay Clements. I was so excited and honored to be a part of the program in that way.

What value has SCC brought to your personal life and or career?
The Equine Program at SCC has brought value to both my personal life as well as my career. Attending SCC, working as a teaching assistant, and completing my degree has added value to my personal life by boosting my confidence and self-worth. Now having the opportunity to stay connected and make a difference by teaching in the Equine Program at SCC makes me feel humble and proud. I love to teach and my time at SCC highlighted that passion. I have also met many friends, mentors, and acquired connections within Scottsdale Community College that I am thankful for. The Equine Science Program at SCC looks out for one another; we are not just classmates or students. Adding to the value of my personal life is the knowledge I obtained while completing my degree. Through taking the various classes of the program and connecting with the teachers, I have been able to take better care of the horses that I own. Knowledge is power, and this degree and my time at SCC has given me the opportunity to use my knowledge for good and be a better horse person. My career in the equine industry has just begun. By obtaining my degree, I am able to build on my knowledge and rise up through the equine industry. The Equine Science Program has given me a great knowledge base to build on as my career progresses. I can see that the opportunities of my career have been expanded exponentially by attending SCC and getting my degree.

What would you say to convince someone to come to SCC?
Come to SCC! No matter who you are, SCC will help you be successful with your education. The teachers are wonderful, the students are friendly, and the classes are so much fun. I always felt welcome and comfortable in classes and on campus.

“Through taking the various classes of the program and connecting with the teachers, I have been able to take better care of the horses that I own”.
“We believe that education leads to opportunity, and that opportunity changes lives. An SCC education is truly life-changing.”

—Chris Haines, SCC Interim President