



Welcome to SCC!

Introduction

Welcome to the
Culinary Arts Commercial Baking & Pastry Program
at Scottsdale Community College.

My name is Mark Dow, and I'm the program director and faculty member for the Culinary Arts Program at SCC.

This presentation highlights important, preliminary information regarding the baking program.

After review, please feel free to reach out to me at the email address or phone number below. I'd be happy to set up a phone call to answer any questions you may have before the program begins.

Mark.Dow@scottsdalecc.edu

480-423-6241





What's Ahead for the Orientation

- Introductions / About the Program
- Programs and Pathways-Degrees and Certificates
- Student Services-Advisement
- Financial Aid Information
- First Steps
- Where to Meet on First Day-Classroom location
- Uniforms and Equipment
- COVID-19 Protocols
- What to Expect
- Contact Information



What You'll Learn- Commercial Baking & Pastry Certificate:

- The Certificate of Completion (CCL) in Commercial Baking and Pastry is designed to train students for entry-level positions in diverse food service operations. The program focuses on the preparation of classic and modern desserts, artisan and specialty breads, breakfast pastries, decorative showpieces and special occasion cakes. Students are exposed to all areas of a professional baking environment that includes baking techniques, safety and sanitation, food service management, professionalism and ethics, teamwork and communication.





Degree & Career Options

- By clicking on any of the links below, you can view detailed information on the degree and / or certificates we offer.
- [A.A.S. in Culinary Arts](#)
 - 60-66 credits, Culinary and General Education Component
- [Certificate of Completion in Culinary Arts I](#)
 - 16-20 credits
- [Certificate of Completion-Culinary Arts II](#)
 - 36-38 credits
- [Certificate of Completion in Commercial Baking and Pastry](#)
 - 18-20 credits





Examples of Food Industry Sectors that Students can focus their Career

◎ Professional Chef

- Private Restaurants
- Resorts and Hotels
- Cruise Lines
- Corporate Cafeterias
- Corporate Chains
- Institutions
- Catering
- Ownership
- Consulting
- Educator

◎ Pastry Chef / Baker

- Resorts and Hotels
- Private Restaurants
- Grocer Bakeries
- Retail Shops
- Ownership
- Wholesale
- High Volume, Industrial



Student Services-Advisement

- Academic advisement is crucial in order to make sure that you are on the right path to completion.
- Before beginning a Culinary Program, students should meet with an advisor to discuss their goals and intentions.
- Due to current social distancing policy at the campus, in-person advisement has moved online. To speak with a Culinary Advisor, students can reach out to the individuals below:
- Carole Redden
 - Carole.Redden@scottsdalecc.edu or [Schedule an Appointment](#)
- For culinary specific questions (classes, uniforms, supplies, textbooks) please contact Tracy Bowers
 - Tracy.Bowers@scottsdalecc.edu or [480-423-6084](tel:480-423-6084)



Financial Aid Information

What is Financial Aid?

- Financial aid is available to assist in removing the cost barriers that may prevent you from pursuing your educational goals. Most financial aid comes from the state and federal government. Financial Aid is meant to supplement your family's ability to pay for college costs such as tuition and fees, room and board, books and supplies, and transportation. Whether or not you receive financial aid will depend on your demonstrated [financial need](#) and other [student eligibility](#) requirements.
- Financial Aid comes in the form of [grants](#), [loans](#), [student employment](#), [scholarships](#) to help meet a student's [cost of attendance](#).
- There are many factors affecting eligibility for financial aid. As a result, students should apply for financial aid every year, even if they do not think they will qualify. Financial aid is available for full time as well as part time students.

How to Apply for Financial Aid

- Step 1
 - *New Students*—if you are a new student and interested in attending Scottsdale Community College you must submit a [Student Admission Application](#).
 - *Continuing Students*—If you have attended Scottsdale Community College before and are continuing your attendance with us you should update your address and phone number on [My Maricopa Student Center](#)
- Step 2
 - Complete the [FAFSA](#) (Free Application for Federal Student Aid). In order to complete this application you (and your parents, if you are a dependent student) will need to apply for a [FSA ID](#). You will need to list SCC's school code 008304 on your FAFSA application.
- [What's Next?](#)
- [Important Dates](#)



First Steps:

SCC Student Admissions: You need to ensure that you have completed all items required for admission to SCC. You should have a student MEID and a student Gmail account. All information in this regard can be found at <http://www.scottsdalecc.edu/admissions>.

If you have previously attended SCC you will need to change your course of study to culinary arts and your **major code to #5788**. If you have not attended SCC that information will need to be entered under the “academic plan” heading of the Student Information Form.



First Day of Class

Attendance and being on time are crucial to your final grade in the class.

Please meet in AP251 (interior hallway classroom)

***Full BOH (Back of House/Kitchen) uniform and
baking supplies required for class.**

Please see dress code for more details.

CDC guidelines for Covid-19 will be followed during class.

Please see location and map on next page. Parking is recommended in Lot H.





Uniforms and Professionalism



- Which one of these chefs would you trust to cook your food?
- SCC Culinary Arts requires uniforms, good personal hygiene, and professional behavior during class meeting times.



MANDATORY DRESS CODE FOR LAB BASED COURSES

For Culinary Lab Courses, students must follow the uniform guidelines below:

- Students are not allowed to wear uniforms from an outside business or other organization.

Students Purchase on their Own:

- White T-Shirts-to be worn under chef jacket
- Non-slip, closed toe shoes (preferably black)
- Socks that fit above the ankle (for protection from hot liquid spills)

CULINARY UNIFORM
Chef Coat (1 Required, 2 recommended)
Chef Pants (1 Required, 2 recommended)
Long 4 Way Apron (White) (1 Required, 2 recommended)
Beanie Hat (1 Required, 2 recommended)
BAKERY KIT
Kit includes: 10" Bread Knife Measuring Spoon Set, Zester, Channel Knife, 14 piece Decorating Set, Digital Thermometer



DRESS CODE

- Students should carry personal and community college ID
- Students cannot wear uniforms from other establishments (i.e. employers)
- Please remove piercings and other sources of potential food contamination before class.
- Heavy makeup is discouraged
- Hair must be restrained above shoulders and under chef hat.
- Male students are expected to be cleanly shaven with any beards or mustaches neatly clipped and no longer than ½” in length.
- Students are discouraged from wearing perfume, cologne, after shave lotion or any other scented product.
- No dangling jewelry is permitted to be worn on top of chefs jacket or on wrists.
- Nail polish and rings are not permitted (with the exception of plain wedding bands).





Bakery Kit

- Purchase from SCC Bookstore

[Order Baking Kit](#)

Kit includes:

10" Bread Knife

Measuring Spoon Set

Zester

Channel Knife,

14 piece Decorating Set

Digital Thermometer



Bookstore Ordering Information

The SCC bookstore (in person) is the easiest way to order supplies and try on uniforms.
If you decide to order online please go to:

Uniform Ordering

Chef Coat Online Ordering:

You will need to place your last name in the **special instructions box** at the time of placing your online order →

Knife Kit Ordering

Delivery Method

Ship to an Address

Shipping Address [Redacted]

[Edit Shipping Address](#) [Add New Shipping Address](#)

Standard \$7.50
4-7 days. Delays due to COVID possible.

Need it sooner? [Change Shipping](#)

Is this a gift?

Any special instructions

Special Instructions

Please enter text...

[PROCEED TO PAYMENT METHOD](#)

To order textbooks from the SCC Bookstore, please follow the instructions below:

- Under “Get Your Textbooks” select “Spring 2022” and click “Find Courses”
- On the drop down menu of “select department” choose “CUL” from the alphabetical list. This will work for any other SCC courses as well.
- On the drop down menu of “select course” choose the appropriate course number from the numerical list. On the drop down menu of “select section” choose the appropriate section number from your course schedule (your course numbers can be found in your SCC Student Center schedule).
- Repeat this process for all of your courses then hit “find materials for X classes”
- The next page that loads will populate all the corresponding course materials for your courses. You may see many options for textbooks including buying, renting and digital books. You may call the bookstore for assistance/questions on all the options.

PLEASE ALLOW ENOUGH TIME FOR SHIPPING. UNIFORMS AND TEXTBOOKS ARE REQUIRED FOR CLASS.



COVID 19 Protocols

Anyone on the SCC campus is required to:

- Wear a face covering or mask inside any campus building.
- Practice social distancing of 3 feet or more.
- Wash your hands regularly and avoid touching your face.
- Take advantage of hand-sanitizer stations and temperature self-screening stations.
- Monitor your health and stay home if you're not feeling well, especially if you have any COVID-19 symptoms, believe you have been exposed to COVID-19, or received a positive diagnosis.
- Report a positive COVID diagnosis to your instructor and [submit the online reporting form](#).



What to Expect in a Food Lab

- The SCC Campus will be following CDC guidelines for all in-person class meetings.
- Students must have completed and successfully passed the Food Handler Certificate before beginning the Culinary Arts program. To complete the certificate, click on the link below:
 - <http://maricopa.statefoodsafety.com/>
- Professional Uniform Standards
- Punctuality-Be on time for class
- Fast paced and on your feet for longer periods of time
- Sharp objects, hot equipment
- Proper cleaning and sanitizing tasks that meet Health Board Standards
- Try everything at least once—you might just find a new favorite food
- Constructive, yet honest criticism from instructors





Other Notes

- Wear your FULL BOH (back of house/kitchen) uniform on first day of in person classes if it is a food lab
- There are two different Tool Kits available at Bookstore. Students only need one kit that pertains to their program pathway:
 - Culinary Arts Degree / Culinary Arts Certificates—Culinary Arts Knife Kit
 - or
 - Baking and Pastry Certificate-Baking and Pastry Tool Kit
- Stay hydrated during lab period-bring closed container with straw /
 - water bottle
- Purchase a Sharpie permanent marker to label food product
- Many courses use the college network system *Canvas*-familiarize yourself it before starting classes.
- Check Google email and Canvas accounts on a regular basis for communications from instructors.



Questions?

- Please contact *Mark Dow* or *Tracy Bowers* with any questions that you have regarding the Culinary Arts program at SCC:

Mark.Dow@scottsdalecc.edu

480-423-6241

or

Tracy.Bowers@scottsdalecc.edu

480-423-6084

All instructors' email addresses are:

firstname.lastname@scottsdalecc.edu



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