

## CULINARY ARTS

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We believe that anyone interested in a Culinary Arts education will be able to find an appropriate class or program of study at Scottsdale Community College. Our intention will be to stretch your imagination, expand your curiosity and provide you with professional guidance. We're confident that our collective expertise, advice and support can help you achieve your individual goals.

### WE OFFER UNIQUE CLASSES & PROGRAMS FOR ALL LEVELS OF CULINARY ARTS EDUCATION AND SKILL DEVELOPMENT

- **Culinary Arts Block Program**
- **Commercial Bakery and Pastry Arts**
- **Online Culinary Fundamentals Program**

The Culinary Arts Program at Scottsdale Community College was initiated in response to the demand for professionally trained culinarians for local resorts and restaurants. Our program has produced industry professionals for over 30 years and we are continuing to evolve and develop new standards of excellence in Culinary arts education. Our hands-on curriculum provides students with classical cooking techniques and knife skills within SCC's 10,000-square-foot kitchen.

SCC's Culinary Arts curriculum is designed to align with industry standards and current market trends that prepare our graduates for real-world applications. Our block program is proud to be accredited by the American Culinary Federation as well as the North Central Association of Colleges. These accreditations provide our students employment contacts and transferable credits to regionally accredited institutions, including Northern Arizona University, Arizona State University, Grand Canyon University and Johnson & Wales for advanced degrees in a variety of hospitality, nutrition and culinary arts areas.

### SCC CULINARY ARTS PROGRAMS AND CLASSES

<b>Culinary Arts Block Program</b>	<b>Commercial Baking and Pastry Program</b>	<b>Online Culinary Classes</b>
<ul style="list-style-type: none"><li>• 2 semester, full-time program.</li><li>• 26 total credit hours.</li><li>• Interview and acceptance required.</li><li>• Comprehensive program. Classes include: Hot Foods, Baking &amp; Pastry, Dining Room Operations, Food Cost, Nutrition and more.</li><li>• 15:1 student-teacher ratio.</li><li>• Certificate and AAS degree available.</li><li>• Transferable credits to post secondary school/college/ university.</li></ul>	<ul style="list-style-type: none"><li>• Part-time evening program.</li><li>• Open enrollment, interview and acceptance NOT required.</li><li>• Specialized instruction in Commercial Baking &amp; Pastry.</li><li>• Certificate and AAS degree available.</li><li>• Transferable credits to post secondary school/college/ university.</li></ul>	<ul style="list-style-type: none"><li>• Online classes program.</li><li>• Open enrollment, interview and acceptance NOT required.</li><li>• Four 8-week classes available.</li><li>• Certificate and AAS degree available.</li><li>• Transferable credits to post secondary school/college/ university.</li></ul>

#### To learn more about Scottsdale Community College Culinary Arts Program:

- **Submit a student interest form at <https://www.scottsdalecc.edu/programs/culinary-arts>**
- **Schedule a kitchen tour and/or interview**
- **Call us at 480-423-6084 or e-mail at [culinaryarts@scottsdalecc.edu](mailto:culinaryarts@scottsdalecc.edu)**

## CULINARY ARTS

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### INDUSTRY FACTS

Considering a culinary career? Some facts to consider from the National Restaurant Association:

- In Arizona, job growth is projected to rise by 14% by 2020, which equates to 36,000 new jobs.
- Sales will exceed \$8.6 billion in Arizona and \$42 billion in the US.
- Restaurant jobs represent more than 11% of the state's employment.



### MISSION

The mission of the Culinary Arts Department at Scottsdale Community College is to provide our students with dynamic, flexible and diverse programs and classes 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 personal, 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.

## CULINARY ARTS

### CULINARY ARTS ADVISORY BOARD

Our department is proud to have a fabulous team of industry professionals on our Advisory Board. They provide excellent advice on current industry trends, employment opportunities and skill sets required for success.

### ASSOCIATE DEGREES

Students who wish to pursue a two-year degree may continue with academic classes to complete an Associate of Applied Science Degree in all of our Culinary Arts certificate programs. This course of study requires a total of 64 credit hours. Academic credits from other NCA accredited institutions may also be transferred to SCC to complete this degree.



### 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 Catalog or on the SCC website at [www.scottsdalecc.edu/admissions/financial-aid-scholarships](http://www.scottsdalecc.edu/admissions/financial-aid-scholarships).

*\*\*Please note that financial aid must be completed prior to the semester that you intend to enroll.*

### COMMUNITY INVOLVEMENT

Our faculty is committed to the local communities that we serve. The Culinary Arts Department provides numerous opportunities for student involvement in charitable projects to raise funds for those in need of assistance. Providing food for the homeless and working with several after-school programs provides our students with valuable life skill development that complement their culinary education.

### GRADUATE SUCCESS

Local restaurants, hotels and resorts regularly contact our department to hire our students and graduates. Chefs and restaurateurs inform our faculty that our Culinary Arts graduates are well qualified and possess the skills and work habits necessary to make a positive impact in the workforce.

Our alumni hold positions as chefs, sous-chefs, and business owners and advance rapidly in all areas of our industry. Per our latest alumni survey, more than 80% of students have reported highly successful industry careers in a wide variety of areas. Check us out on Facebook as well –

[www.facebook.com/sccculinaryarts](http://www.facebook.com/sccculinaryarts)



# CULINARY ARTS

## CULINARY ARTS BLOCK PROGRAM

The Culinary Arts Block Program is a **full-time, two semester** program that provides students with hands-on training paired with traditional academic instruction. This program is designed to provide our students with an overview of all aspects of restaurant operations. Students are accepted in both fall and spring semesters. Enrollment is limited to 30 students each semester and we encourage you to apply well in advance of your intended semester of enrollment.

One of the strengths of SCC's culinary program is the 15 to 1 student-teacher ratio. This ratio helps ensure students' comprehension through direct instructor engagement. Students rotate through hands-on classes per semester that include: Hot Foods, Garde Manger, Bakery and Dining Room Operations. Academic classes that include: Hot Foods, Bakery/Pastry, Dining Room Operations and other classes to provide industry-based skills.

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**TUITION / FEES / COSTS:**

The current chart for SCC tuition and registration costs by credit hour can be found on the SCC website [www.scottsdalecc.edu/admissions/tuition-fees](http://www.scottsdalecc.edu/admissions/tuition-fees). Students enrolled in the program also will 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 - 26 credits)	\$2236.00
Course lab fees	\$1200.00
Textbooks / notebooks	\$250.00
Knives / supplies / uniforms	<u>\$775.00</u>
	\$4461.00

*These costs are based on 2018 tuition and lab fees, are approximations of books, uniform and supply costs and are subject to change.*

**CERTIFICATE IN CULINARY ARTS (26 CREDITS)**

**Block 1 (students must enroll concurrently in all block 1 courses)**

CUL 101	Culinary Fundamentals: Culinary Basics.....	3
CUL 103	Culinary Fundamentals: Breakfast & Garde Manger .....	3
CUL 130	Savory Foods I.....	3
CUL 160	Bakery I .....	3
CUL 170	Dining Room I .....	3

**Block 2 (students must enroll concurrently in all block 2 courses)**

FON 100	Introductory Nutrition .....	3
CUL 120	Food Costing & Inventory control .....	2
CUL 230	Savory Foods II .....	3
CUL 240	Dining Room II.....	3
<b>TOTAL CREDITS OF CERTIFICATE PROGRAM .....</b>		<b>26</b>



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## CURRICULUM:

The two-semester Culinary Arts Block Program consists of 26 credit hours, reflecting a combination of lecture and laboratory classes.

## BLOCK PROGRAM - COURSE DESCRIPTIONS

### 1ST SEMESTER

CUL 101 - CULINARY FUNDAMENTALS: CULINARY BASICS 3 CREDITS

*\*This class is an intensive 2-week, in person class offered the 1st two weeks of each semester.  
Monday-Thursday 8:00 am-1:00 pm.*

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 103 - CULINARY FUNDAMENTALS: BREAKFAST & GARDE MANGER 3 CREDITS

*\*8-week online class.*

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

CUL 130 - SAVORY FOODS I 3 CREDITS

*\*6-week lab class.*

*Tuesday-Friday 8:30 am-1:30 pm.*

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 160 - BAKERY AND PASTRY PRODUCTION I 3 CREDITS

*\*6-week lab class.*

*Tuesday-Friday 7:00 am-11:00 am.*

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 3 CREDITS

*\*6-week lab class.*

*Tuesday-Friday 11:00 am-2:00 pm.*

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

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### 2ND SEMESTER

#### FON 100 - INTRODUCTORY NUTRITION

3 CREDITS

*\*14-week class.*

*Meets either online or on campus*

Introduction to the science of food and human nutrition. Current sustainable dietary recommendations and applications for maximizing well-being and minimizing risk of chronic disease throughout the life cycle. An overview of the nutrients, emphasizing the importance of energy and fluid balance, and optimal functioning of the digestive system. Understanding factors that influence food intake in different cultures. Methods for evaluating credibility of nutrition claims, a focus on modern food safety and technology practices, and a worldview of nutrition are included. Emphasis is on personal dietary behavior change for a holistic life of wellness.

#### CUL 120 - FOOD COSTING, PURCHASING & INVENTORY CONTROL

2 CREDITS

*\*16-week class – hybrid class*

*Tuesday 10:00 am-11:40 am.*

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 230 - SAVORY FOODS II

3 CREDITS

*\*6-week lab class*

*Tuesday 12:00 pm-4:00 pm | Wednesday-Friday 3:30 pm-9:00 pm*

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

#### CUL 270 - DINING ROOM OPERATIONS II

3 CREDITS

*\*6-week lab class*

*Tuesday 12:00 pm-3:00 pm | Wednesday-Friday 4:30 pm-9:30 pm*

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



### CULINARY FUNDAMENTALS PROGRAM ONLINE & DUAL ENROLLMENT

These courses are designed for students who wish to improve their cooking skills at home. The course work is conducted through an instructor/web-based environment. Classes are available for any and all to advance their culinary capabilities for self improvement or try something new. All classes satisfy restricted electives in any of our current degree seeking programs.

#### REQUIREMENTS & EQUIPMENT:

All courses in the online program are taught via computer and e-mail. Students will need to have the ability to submit photos of their original work based on the instructor-driven assignments. Students will need the appropriate kitchen equipment to be able to produce the assigned tasks. Additional costs will be incurred for food items required to produce the assignments. Classes are taught in eight-week formats and assignments are due weekly.

#### REGISTRATION:

Registration is available in person through the Admissions Office, by phone at **480-423-6100** or online at **[www.scottsdalecc.edu/admissions](http://www.scottsdalecc.edu/admissions)**. Students are required to have a working e-mail address and need to contact their instructor at least two weeks prior to the start of classes.

#### TUITION / FEES / COSTS:

Tuition rates are found at **[www.scottsdalecc.edu/admissions/tuition-fees](http://www.scottsdalecc.edu/admissions/tuition-fees)**. They reflect the standard rate at Maricopa Community Colleges. The student also will incur the cost of knives, standard kitchen equipment, and food necessary to complete assigned tasks.

#### CURRICULUM:

##### CUL 101 – CULINARY FUNDAMENTALS – CULINARY BASICS 3 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 3 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 3 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 3 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.



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## COMMERCIAL BAKERY AND PASTRY ARTS EVENING PROGRAM

The Commercial Baking and Pastry Arts Evening Program was designed for you to receive a certificate in Baking and Pastry in (2) semesters and students who continue their Baking and Pastry educational journey can also receive an Associate's Degree.

### To learn more about Scottsdale Community College Culinary Arts Program:

- Submit a student interest form at <https://www.scottsdalecc.edu/programs/culinary-arts>
- Schedule a kitchen tour and/or interview
- Call us at 480-423-6084 or e-mail at [culinaryarts@scottsdalecc.edu](mailto:culinaryarts@scottsdalecc.edu)

### REGISTRATION:

Registration is available in person through the Admissions Office, by phone at 480-423-6100 or online at [www.scottsdalecc.edu/admissions](http://www.scottsdalecc.edu/admissions). Students are required to have a working e-mail address and need to contact their instructor at least two weeks prior to the start of classes.

### TUITION / FEES / COSTS:

Tuition rates are found at [www.scottsdalecc.edu/admissions/tuition-fees](http://www.scottsdalecc.edu/admissions/tuition-fees). They reflect the standard rate at Maricopa Community Colleges. The student also will incur the cost of knives, standard kitchen equipment, and food necessary to complete assigned tasks.

### CERTIFICATE IN COMMERCIAL BAKERY AND PASTRY ARTS PROGRAM (18 CREDITS)

#### 1st Semester

CUL 113	Commercial Baking Techniques (8 weeks).....	3
CUL 119	Baking Theory and Retail Operations (16 weeks) .....	3
CUL 137	Specialty Breads & Breakfast Pastries (8 weeks).....	3

#### 2nd Semester

CUL 127	Commercial Baking Classical Desserts (8 weeks).....	3
CUL 215	Advanced Pastry Arts (8 weeks).....	3
CUL 219	Professional Pastry Techniques (16 weeks) .....	3

TOTAL CREDITS OF CERTIFICATE PROGRAM ..... 18





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### CURRICULUM:

*\*Most classes meet one to two days per week.*

*5:00 pm-9:45 pm.*

#### CUL 113 – COMMERCIAL BAKING TECHNIQUES

3 CREDITS

Principles and techniques for preparation, storage, and serving of bakery products. Includes breads, cakes, pies, pastry, cookies, fillings, and icings. Emphasis on practical experiences in a commercial bakery.

Prerequisites: None.

#### CUL 119 – BAKING THEORY AND RETAIL OPERATIONS

3 CREDITS

Baking principles to include detailed study of ingredients, heat transfer, and recipe conversions. Basic business operations for a retail bakery including bakery product line and floor plan design.

#### CUL 127 – COMMERCIAL BAKING: CLASSICAL DESSERTS

3 CREDITS

Advanced principles and techniques in commercial baking and dessert preparation. Focus on fine pastries with European flair and on desserts served in better hotels, restaurants, and resorts. Preparation of macarons, tarts, puff pastries, specialty cakes, and desserts such as Bavarian creams, mousses, custards, souffles, crepe desserts, and flammeries. Preparation and use of sauces, techniques for using nuts and chocolate, and exploration of new recipes.

#### CUL 137 – SPECIALTY BREADS AND BREAKFAST PASTRY

3 CREDITS

The preparation of classical and artisan breads using advanced production techniques and skills. Classic breakfast pastry, with the production of laminated doughs, sweet doughs, and rich yeast doughs to include Danish, croissant, puff pastry, brioche, and other international classics. Completion of edible centerpieces made out of various styles of bread.

#### CUL 215 – ADVANCED PASTRY ARTS

3 CREDITS

Advanced pastry arts and decorative work as applied to showpieces and special occasion cakes. Includes sugar work such as pulled, blown, and poured as well as the use of tempered and modeling chocolate. Design and execution of a three-tier wedding cake as well as work on a special occasion and team wedding cake using gum paste, pastillage, chocolate, or marzipan. Includes desserts for special diets and spa desserts.

#### CUL 219 – PROFESSIONAL PASTRY TECHNIQUES

3 CREDITS

Advanced production techniques for plated desserts, frozen desserts, modern and classical gateaux, petit fours, and chocolates.

### CULINARY ARTS PROGRAM FULL TIME 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 dedicated to providing the best in culinary arts education. Brief summaries of their industry careers and expertise follow:



CHEF LEWIS BROWN

Lewis Brown II A.O.S, B.S, MAT.ed, CEC is an esteemed graduate of the Johnson and Wales University with an Associate degree in Applied Science in Culinary Arts, Bachelor of Science in Culinary Arts, and a Master's degree in Food Service Education. He has worked as a full time instructor for the nationally recognized Art Institute in Silicon Valley. He brings extensive culinary knowledge and years of experience working in upscale restaurants and independently owned establishments. He has completed 120 hours of educational studies allowing him to become a Certified Culinary Educator for the American Culinary Federation. As a chef, he develops students' techniques to the highest levels of food quality and creativity in a passionate food environment while fostering strong customer service skills.



MR. MARK DOW

Mark Dow is an accomplished culinarian, born with a passion for food. Dow has a formal culinary education along with a degree in Hospitality and Restaurant Management. He has worn many hats during his 20 years of hotel and restaurant management. Dow's roles have included Corporate Chef, Restaurant General Manager and Personal Chef. Most notable stints as a Personal Chef/Gun for Hire, Chef de Cuisine at the James Beard award-winning Janos in Tucson, as well as Deseo at The Westin Kierland resort and Old School Hospitality. Chef Dow has accumulated an impressive arsenal of culinary awards and accolades.



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 also have 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 Pasty 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 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 software application that is utilized in our on-line and certificate programs. He holds the distinction of being an Arizona Hall of Fame Chef.

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### ACCEPTANCE AND REGISTRATION INFORMATION

NOTE: Application and registration requirements and processes differ for all of the areas in which we provide culinary arts education. Below are the specifics for each of the differing components.

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- Submit a student interest form at <https://www.scottsdalecc.edu/programs/culinary-arts>
- Schedule a kitchen tour and/or interview
- Call us at 480-423-6084 or e-mail at [culinaryarts@scottsdalecc.edu](mailto:culinaryarts@scottsdalecc.edu)

#### CULINARY ARTS BLOCK PROGRAM (OFFERED FALL & SPRING SEMESTERS)

This program is a full-time two semester program and does require an interview and acceptance. Enrollment is allowed after official acceptance has been completed.

To apply go to [www.scottsdalecc.edu/programs/culinary-arts](http://www.scottsdalecc.edu/programs/culinary-arts) and submit your Culinary Arts Interest form.

#### COMMERCIAL BAKING AND PASTRY PROGRAM & ONLINE CULINARY FUNDAMENTALS CLASSES (OFFERED FALL & SPRING)

Registration is available in person through the Admissions Office, by phone at 480-423-6100 or online at [www.scottsdalecc.edu/admissions](http://www.scottsdalecc.edu/admissions). A valid e-mail address is also required. Course content is available at [www.scottsdalecc.edu/programs/culinary-arts](http://www.scottsdalecc.edu/programs/culinary-arts).



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WE WILL BE HAPPY TO ANSWER ANY QUESTIONS  
THAT ARE NOT COVERED IN THIS INFORMATION PACKET REGARDING  
ANY OF OUR EDUCATIONAL PROGRAMS OR CLASSES.



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